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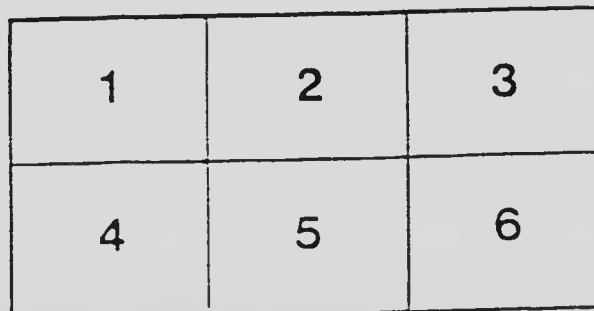
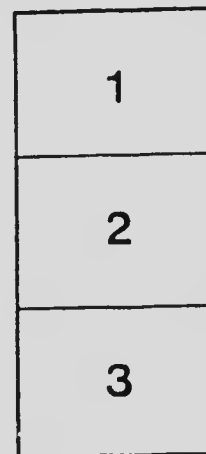
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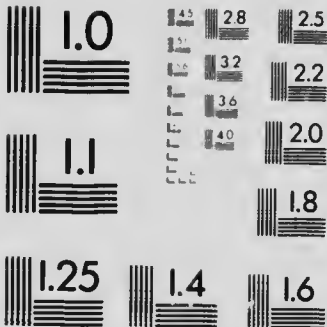
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LABORATORY  
OF THE  
INLAND REVENUE DEPARTMENT  
OTTAWA, CANADA

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BULLETIN No. 308

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BAKING POWDERS

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**LABORATORY**  
**OF THE**  
**INLAND REVENUE DEPARTMENT**  
**OTTAWA CANADA**

**BULLETIN No. 308**

**BAKING POWDERS**

OTTAWA, March 16, 1915.

J. U. VINCENT, Esq.,  
 Deputy Minister, Inland Revenue,

SIR,—I beg to hand you a report of work done upon two hundred and fifty-one (251) samples of Baking Powders purchased by our inspectors in October, November and December of last year.

This article has been the subject of four (4) reports, previous to the present one, as follows:—

Year.	Bulletin.	Total Samples.	Cream Tartar.	Alum Phosphate.	Alum.	Others, Chiefly Acid Phosphate.
1889 .....	10	148	73	59	5	11
1900 .....	68	168	54	83	31	0
1908 .....	174	158	60	84	14	0
1912 .....	240	150	46	68	5	31
1915 .....	308	251	32	111	32	76
		875	265	405	87	118

This conspectus shows that Cream of Tartar Baking Powders are gradually giving place to the cheaper powders made with desiccated alum and acid phosphate of lime.

So far as baking quality goes, these last, when well made, are perfectly satisfactory. They yield carbon dioxide gas in sufficient amount, and with the necessary slowness to produce a spongy dough.

Upon the general subject of Baking Powders, I cannot do better than quote from my introductory letter to Bulletin No. 174.

The qualities demanded in a satisfactory baking powder, are:—

1. Efficiency as a gas producer.
2. That the gas be generated gradually, and only completed at the temperature of the oven.
3. That the powder keep well, either on the grocer's shelves or in the kitchen.
4. That the residues left in the bread should be harmless to health, and without undesirable taste or discolouring power.
5. That the powder be sold at a low price.

I have not attempted to enumerate these conditions of value in the order of their importance, for the simple reason that this will be different for different people. It must be inferred, from the table above given, that the alum phosphate powder meets the case, in the opinion of the Canadian consumer. A few words of comment and explanation may be offered.

1. *Efficiency as gas producer.*—Since the gas (carbon dioxide) evolved from any one of these types of baking powder is dependent upon the decomposition of bi-carbonate of soda, contained therein, it would seem at first sight, that the powder containing most bi-carbonate of soda would be the best. Unless, however, the acid component be present in sufficient amount to completely decompose the bi-carbonate, a residuum of carbonate of soda remains in the bread, and gives a yellow, mottled appearance, and a soapy taste to it. For this reason, the amount of bi-carbonate of soda that can be present in a baking powder is limited to the acid value of the complementary component. The maximum amount of bi-carbonate of soda which can be theoretically present in the three types of powder here considered, is as follows:—

	Bi-Carbonate of Soda	Available Gas.
100 of Tartar Powder . . . . .	30.8 p.c.	16.18 p.c.
100 of Powder (See Bull. 10 p. 28) . . . . .	51.5 "	27.00 "
100 of Phosphate Powder (See Bull. 26 p. 22) . . . . .	39.65 "	20.77 "

(As a matter of fact, it is not possible to fix a limit value to the alum phosphate powder, since varying proportions of the alum and phosphate of lime in the mixture cause the acid values to vary between the limits for 100 per cent alum and 100 per cent acid phosphate of lime. For a commercial sample of the latter (Bull. 26, p. 22) the values 29.5 p.c. bi-carb. soda = 15.5 p.c. gas, were found.)

The theoretical limits above quoted are not available in practice for the reason that, unless some third substance, of an inert character, is added, the mixture will more or less rapidly deteriorate, through the presence of traces of moisture in the powder itself or by access of moisture from the air. It is usual to employ starch (flour or maize) as the filler; but in alum phosphate powders, sulphate of lime (terra alba), as well as starch, is usually found. This terra alba is not necessarily added intentionally, but is a bye product in the manufacture of acid phosphate of lime. It is further to be noted that the limits mentioned are only possible where the acid component is chemically pure, a condition not to be looked for, and very seldom occurring in commerce. If we assume commercial cream of tartar of good quality to be 94.95 per



cent pure and a filler (starch) to be added in the proportion of 20 per cent by weight, the resultant baking powder would have the following composition:

	Per cent
Bicarbonate of soda, . . . . .	23.7
Cream of Tartar, . . . . .	56.3
Starch, . . . . .	20.0
	<hr/>
	100.0

Such a baking powder is capable of developing 12.38 per cent, by weight of gas, and may be considered as a typical, high class Cream of Tartar powder.

2. Gradual development of the gas is important because gas must be continuously produced while the bread is in the oven, and until the dough "sets," i.e. becomes hard enough to retain its size and shape when cool. Otherwise, collapse of the loaf results, and the bread is "heavy" or "sad". Fulfilment of this condition depends chiefly upon the sparing solubility of the acid ingredient of the powder. Cream of tartar, alum, (dehydrated) and alum phosphate of lime are found to meet necessary conditions. Doubtless the too ready solubility of tartaric acid, bi-sulphate of potash and acid phosphate of lime (per se) is the reason why these substances are now so seldom used in baking powders.

3. The keeping qualities of the powder depend upon the thorough drying of the components, separately; the proper employment of a filler, and the careful protection of the finished powder from atmospheric damp.

4. With exception of the starch used as a filler, the components of baking powders have no food value, and must be regarded as, at least, indifferent and perhaps positively harmful. When cream of tartar is the acid component, the residue is Rochelle salt, a gentle aperient and probably doing no harm to healthy people.

With alum, the residue is a mixture of alumina and sulphate of soda (Glauber's salt), the latter a powerful purgative and the former an insoluble substance. In alum phosphate powders, the residue is a mixture of phosphate of alumina, or alumina; (Glauber's salt, and phosphate of soda.) The last is a gentle purgative.

The above statements assume that the reaction between bi-carbonate of soda, and the acid ingredient of the powder, is completed during the process of baking; and that the components have been so nicely balanced, that the resultant bread is free from either component in excess. It is safe to say that this condition is very seldom, and probably never fulfilled. In such case, if any considerable excess of bi-carbonate of soda exists in the powder, the resultant bread will contain yellow spots, due to carbonate of soda (same as washing soda) and will have a soapy taste. If the acid used be in excess, the resultant bread will contain unchanged cream of tartar, or alum. The last named is known to be injurious to health, and its possible presence is the main reason for preferring powders made without alum. Manufacturers seek to prevent the possibility of residual alum by adding a distinct excess of bi-carbonate of soda, to these powders. By consulting the appended tables it will be seen that this excess, in case of alum-phosphate runs from three to four or more per cent. The number given in the column headed "residual carbon dioxide," must be multiplied by  $\frac{8}{4}$  = 1.91 to give the excess in terms of bi-carbonate of soda.

It is not necessary to add so great an excess of bicarbonate to a cream of tartar powder, because the reaction between cream of tartar and bi-carbonate is more definite than that between burnt alum and bi-carbonate. The great insolubility of burnt alum renders the completion of the reaction, at the temperature of baking, and in the presence of the limited amount of water present in dough, very uncertain.

c. The question of cheapness in a baking powder is too complex to be discussed length in this place. Bi-carbonate of soda is quoted at \$1.50 per 100 lbs. f.o.b. Montreal, cream of tartar at \$18 per cwt., burnt alum and acid phosphate of lime are priced articles, but I have not been able to get actual figures.

(NOTE.—This was written in 1909.)

It is evident that the cost of making a baking powder is chiefly dependent upon the price of the acid component. The cost of using a baking powder is a different matter. Here the question of effect upon the health comes into consideration, and the price of the article may cut a small figure in the transaction.

In the absence of any legal definition of baking powder, it is, of course, impossible to classify the samples now reported, as genuine or adulterated, so long as they do not contain anything known to be injurious to health. This report serves the purpose of furnishing information regarding baking powder, as now found on the Canadian market, and it is to be hoped that this knowledge may enable a definition of baking powder to be formulated.

Under the heading "available carbon dioxide," in the accompanying tables, will be found the maximum percentage weight of leavening gas obtainable in baking. From what has been already said, we know that a good cream of tartar powder should yield about 12.5 per cent of gas. Any powder which yields more than this amount, almost certainly contains free tartaric acid, or burnt alum. Since any baking powder deteriorates more or less on keeping, we can only expect 12.5 per cent of gas in a perfectly fresh powder. Experience proves, however, that a well-packed baking powder may be kept for several months, or even for a year, without very material change. I am of opinion that a minimum limit of 10 per cent available gas would be quite reasonable, and that there is no necessity for having on the market any baking powder possessing less than 10 per cent of available gas production.

When the reaction between the bi-carbonate of soda and the acid present in the powder is completed, the further addition of acid will cause the evolution of more carbon dioxide gas, provided that an excess of bi-carbonate of soda is present in the powder. The amount of such gas evolved affords a measure of the excess of bi-carbonate in the powder. It must be understood that this additional gas, while available to the analyst in the laboratory, is not available to the cook in ordinary baking operations. The column headed "Residual carbon dioxide" contains the numbers so obtained. This number should be small, in a carefully prepared powder.

The starch component in a baking powder is of no importance except so far as the presence of a high percentage of starch necessitates a lowered percentage of the active components. On account of its high acidity burnt alum permits the use of a high starch percentage, and it is no unusual thing to find from 45 to 50 per cent of starch in alum powders. Alum phosphate powders usually contain from 35 to 45 per cent of starch. As already shown, a good cream of tartar powder cannot contain much more than 20 per cent of starch. This may, however, be considerably increased without lowering the efficiency of the powder, if free tartaric acid is made to take the place of an equal weight of cream of tartar.

Sulphate of lime (terra alba) is an undesirable filler. It is usually present in phosphate powders, as the acid phosphate of lime is manufactured by treatment of the neutral phosphate with sulphuric acid, leaving in the product an equivalent weight of sulphate of lime. Less objection can be taken to this medium of sulphate of lime, than to the addition of terra alba, as such, to the baking powder. While having no positively harmful effect terra alba has the objectionable qualities of great insolubility and total lack of food value.

*End of quotation from page 174*

It is sometimes claimed for it that being less hygroscopic than starch, it makes a better filler, enabling the powder to be kept longer without deterioration. I believe that the majority of consumers would prefer some form of starch and with reason."

The foregoing citation from Bulletin 174 is, in the main, applicable to the present report. It contains one statement, however, which requires some explanation. Alum is known to be injurious to health. Its marked astringency and acidity, and the fact that soluble salts of aluminum react with food phosphates to render these insoluble, sufficiently explain its unwholesomeness. In order to justify its employment in baking powders, manufacturers have apologized in various ways:—

1. They have claimed that the sodium, aluminium sulphate, chiefly used as a baking powder ingredient, is not an alum. This is a mere subterfuge. It is true that the alums of commerce are either double salts of potassium and aluminium, or of ammonium and aluminium, because these salts crystallize well, whereas the sodium and aluminium sulphate is deliquescent, and does not readily crystallize. But, whether we regard the matter from a chemical or physiological standpoint, the double sulphate of sodium, and aluminium is an alum.

2. They have claimed that, although alum is present in the baking powder, there is no alum in the bread. This, because changes occur in the baking process, which convert the alumina into an insoluble, and therefore a harmless form.

These powders usually contain a considerable excess of bi-carbonate of soda, and if complete reaction could be secured between the soda and the alum this contention would doubtless be realized. But the difficult solubility of burnt alum makes it almost impossible to bring about a complete reaction; and in consequence of this, unchanged alum can easily be demonstrated in the crumb of bread made with an alum powder.

3. They have claimed that the introduction of acid phosphate of lime into alum powders, largely prevents the retention of unchanged alum in the bread. Doubtless the introduction of acid phosphate is an improvement. It at the same time reduces the amount of alum needed to give required acidity, and increases the proportion of insoluble aluminum in the bread. So called *alum phosphate* powders now constitute the most numerous class on the Canadian market.

Although alum is recognized as an undesirable component of food, it has been held that the minute amount introduced through alum baking powders, cannot be regarded as harmful to health in any appreciable degree. This phase of the matter has recently been made the subject of exhaustive investigation by a Board of Experts in the United States. The Board in question consists of the following:—

Ira Ransom, president of John Hopkins University; Russell H. Chittenden, director of the Sheffield Scientific School; John H. Long, professor of Chemistry in the North Western University; Alonzo E. Taylor, professor of Chemistry in the University of Pennsylvania; Theobald Smith, professor of Comparative pathology in Harvard University.

The results of the prolonged experimental investigation carried out by the above named Referee Board, are published as Bulletin No. 103 of the Department of Agriculture, Washington; dated April 29, 1911, and are summed up as follows:—

Aluminum compounds when used in the form of baking powders in foods have not been found to affect injuriously the nutritive value of such foods.

Aluminum compounds when added to foods in the form of baking powders, in small quantities, have not been found to contribute any poisonous or other deleterious effect which may render the said food injurious to health. The same holds true for the amount of aluminum which may be included in the ordinary consumption of aluminum baking powders furnishing up to 150 milligrams (2.31 grains) of aluminum daily.

Aluminum compounds when added to foods, in the form of baking powders usually provoke catharsis. This action of aluminum baking powders is due to the sodium sulphate which results from the reaction.

The aluminum itself has not been found to exert any deleterious action injurious to health, beyond the production of occasional colic when very large amounts have been ingested.

When aluminum compounds are mixed or packed with a food, the quality or strength of said food has not been found to be thereby reduced, lowered, or injuriously affected.

The decision reached would appear to place alum baking powders in practically the same class, with other baking powders, so far as the effect upon health is concerned. If this be conceded, there remains only the question of value received by the consumer. Regarded merely as a leavening agent, what may the purchaser of a baking powder reasonably expect in gas developing power?

It has already been shown that a properly made baking powder, where cream of tartar is the acid ingredient should yield about 12.38 per cent of available gas. Cream of tartar powders were, unquestionably, the first found in commerce; and all subsequent baking powders have been so made as to approximate in gas producing power, to the cream of tartar powder. Some of these later powders produce more gas than a cream of tartar powder can be made to yield; but by far the greater number, and apparently the most approved by the public, aim at about 12.5 per cent of gas.

The following history of inspection in this regard, may be put on record.

#### AVAILABLE GAS

##### *Inspection of 1889.*

	Samples.	Average gas p.c.
Cream of Tartar Powders	47	8.64
Cream Tartar with Tart. Acid	13	9.09
Cream Tartar with Carbonate of Ammonia	14	11.47
Alum Baking Powders	5	7.66
Acid Phosphate Powders	1	6.38
Alum Phosphate Powders	59	7.79
Bisulphate-Potash Powders	7	3.35

##### *Inspection of 1900.*

	Samples.	Average gas p.c.
Cream of Tartar Powders	44	11.70
Alum and Acid Phosphate	88	8.70
Alum Powders	21	10.30

##### *Inspection of 1908*

	Samples.	Average gas p.c.
Cream of Tartar Powders	60	10.66
Alum Baking Powders	14	11.49
Alum Phosphate Powders	81	9.74

8

*Inspection of 1911.*

Cream of Tartar Powders .....	46	11 01
Alum Powders .....	5	12 40
Acid Phosphate .....	31	11 25
Alum Phosphate .....	68	10 78

*Inspection of 1914*

Cream of Tartar Powders .....	32	11 24
Alum Phosphate Powders .....	111	11 41
Alum Powders .....	32	11 62
Other Powders .....	76	11 08

*Summary.*

1889—149 samples averaged 8.17 per cent gas.		
1900—156       "       9.80       "		
1908—158       "       10.24       "		
1911—150       "       11.00       "		
1914—251       "       11.31       "		

This summary indicates clearly a great and increasing improvement in the character of baking powders, regarded as leavening agents, since their first inspection in 1889.

Further, it appears to justify the contention that a good baking powder should be capable of yielding at least 10 per cent of available gas, as determined by laboratory methods.

X In this connection it is necessary to remark that, while the available gas in the case of a cream of tartar powder, or an acid phosphate powder, is easily determinable by a few minutes boiling with water, the very difficult solubility of dehydrated alum, makes it necessary to continue the boiling for some length of time, in order to secure complete interaction of the acid ingredient and the bicarbonate of soda. The following figures illustrate this point. In all cases two (2) grammes of the sample was treated with one hundred and fifty cc. (150 cc.) water, and heat gradually applied, with final boiling of the water for from ten to thirty minutes (10-30).

*Alum Phosphate Powders.*

No.	Time in minutes.	Available gas.	Residual gas.	Total gas.	Total duration of experiment.
62574	45	3 7	3 1	12 8	105 minutes.
	70	10 15	2 15	12 3	130 "
217	50	4 9	8 4	13 3	90 "
	60	6 95	6 00	12 95	105 "
55117	50	7 65	4 00	11 65	90 "
	60	11 80	0 15	11 95	75 "
55122	40	7 2	4 95	12 15	80 "
	80	11 35	1 33	12 7	125 "
59642	45	5 35	5 6	11 15	95 "
	60	8 90	1 35	10 25	130 "
62572 (Alum)	45	5 25	5 05	10 75	100 "
	90	7 35	3 60	10 95	130 "

It is inconceivable that in actual baking, a higher yield of gas should be obtained than is represented by a laboratory experiment of thirty minutes duration, including a period of ten minutes at boiling temperature. For the purposes of a legal test, however, it might be permissible to define a period of thirty minutes before boiling followed by 10 or 15 minutes at boiling temperature. It is evident that some investigatory work is necessary to determine conditions quite fair to all concerned. This matter will receive attention with as little delay as possible. The available gas reported at this time has been determined by work extending over about 45 to 60 minutes.

Regarding the 251 samples now reported, the following synopsis may be of interest.

Available gas above 12 per cent. . . . .	100	Samples.
" " 11 " . . . . .	62	"
" " 10 " . . . . .	45	"
" " 9 " . . . . .	12	"
" " 8 " . . . . .	15	"
" " 7 " . . . . .	5	"
" " 6 " . . . . .	5	"
" gas below 6 " . . . . .	7	"
Total . . . . .	251	"

I beg to recommend publication of this report as Bulletin No. 308

I have the honour to be Sir,  
Your obedient servant,

A. MCGILL,  
*Chief Analyst.*

Date of Collection.	Nature of Sample	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents	Manufacturer.	Furnisher.

## DISTRICT OF NOVA SCOTIA—

1914.							
Dec.	15	Baking Powder.	54206 D. C. Mulladi, Liverpool, N.S.	3 pgs.	45	Royal Baking Powder Co., New York.	R. B. Seaton, Halifax.
"	15		54207 F. I. Sellen & Son, Layer, N.S.	3 "	30	E. W. Gillett Co., Toronto.	"
"	16		54208 H. C. Barnaby & Son, Bridgewater, N.S.	4 "	30	W. M. D. Pearson, Halifax.	Unknown
"	29		54209 Wm. Moore, Halifax, N.S.	3 "	10	"	Manufacturer
"	29		54210 Corkum & Ritsy, Halifax, N.S.	3 "	10	Gray Mfg. Co., Halifax.	"
1915.							
Jan.	14		54211 Eaton & Co., Canning, N.S.	3 "	30	Coffee and Spice Mills, St. John, N.B.	"
"	14		53212 Lamont & Steadman, Kentville, N.S.	3 "	30	Coleman B. P. Co., Brockville.	"
"	15		54213 Shand Bros., Windsor, N.S.	3 "	30	E. W. Gillett	"
"	15		54214 L. Wood, Windsor, N.S.	3 "	15	W. M. D. Pearson, Halifax.	R. B. Seaton, Halifax.
"	15		54215 H. H. Richardson, Windsor, N.S.	3 "	30	Royal Baking Powder Co., New York.	"

## DISTRICT OF NOVA SCOTIA—

1914.							
Dec.	5	Baking Powder	65801 The 2 Barkers, Ltd., Glasgow.	New 3 tins.	42	Royal Baking Powder Co., New Jersey.	McNeill & Co., Trenton, N.J.
"	5		65802 A. A. McDonnell, Glasgow.	New 3 "	45	"	"
"	5		65803 James McAtten, Glasgow.	New 4 "	30	Coleman B. P. Co., Brockville.	Barber's, St. John, N.B.
"	7		65804 Abraham Myette, Tracadie.	3 "	30	E. W. Gillett Co., Toronto.	John Tobin & Son, Halifax.

## DISTRICT OF NEW BRUNSWICK—

Nov.	10	Baking Powder.	59636 Walter Gilbert, St. John, N.B.	3 tins.	30	Coleman Baking Powder Co., Ltd., Brockville, Ont.	"
"	11		59638 Standard Extract Co., St. John, N.B.	3 "	Nil	Vendor	"
"	10		59637 Dearborn & Co., St. John, N.B.	3 "	30	"	"

## BAKING POWDER.

## Results of Analysis.

Inspector's Report. (Is not an expression of opinion.)	Carbon Dioxide.			Character of Powder.	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	Available.	Residual.	Total.			
Royal Brand	12.40	0.50	12.90	Cream of Tartar	54206	
Magic	11.60	0.10	11.70	Phosphate	54207	
Wash's, German	8.05	0.85	8.90	"	54208	
"	8.30	1.90	10.20	"	54209	
New Process	9.40	0.65	10.05	"	54210	
DeLorn's	11.00	0.20	11.20	Cream of Tartar	54211	
Columb's Special	14.05	0.50	14.55	Alum Phosphate	54212	
Magic Brand	10.45	0.25	10.70	Phosphate	54213	
Wash's, German	8.40	1.30	9.70	"	54214	
Royal Brand	12.15	0.40	12.55	Cream of Tartar	54215	

## W. A. PETTAS, TEMPORARY INSPECTOR.

Royal Brand	11.00	1.55	12.55	Cream of Tartar	65801	
"	10.65	1.25	11.90	"	65802	
Columb's	11.40	0.60	12.00	Alum Phosphate	65803	
Magic	11.35	0.45	11.80	Phosphate	65804	

## J. C. FERGUSON, INSPECTOR.

Columb's Special	13.15	0.90	14.05	Alum Phosphate	59630	
Columb's Crown Brand	13.50	0.30	13.80	Phosphate	59638	
Forest Brand	12.10	0.15	12.25	Cream of Tartar	59637	



Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.

## DISTRICT OF NEW BRUNSWICK

1914.							
Nov. 17	Baking Powder.	59639	W. H. Flemming, Woodstock N.B.	3 tins.	45	E. W. Gillett Co., Toronto.	
" 17	"	59640	W. B. DeLong, Woodstock, N.B.	3 "	75	National Drug and Chemical Co., Canada.	
" 19	"	59641	D. R. Bidell, Andover, N.B.	3 "	90	Royal B. P. Co., New York.	
" 20	"	59642	Currie Bros., Fredericton, N.B.	3 "	45	Coleman B. P. Co., Brockville.	
" 26	"	59643	P. F. McKenna, St. Stephen, N.B.	3 "	40	Royal B. P. Co., New York.	
Dec. 9	"	59644	Reed Co., Ltd., Moncton, N.B.	3 "	30	E. W. Gillett Co., Toronto.	
" 10	"	59645	W. S. Loggie Co., Ltd., Chatham, N.B.	3 "	30	Dearborn & Co., St. John, N.B.	

## DISTRICT OF PRINCE EDWARD ISLAND

Oct. 24	Baking Powder.	601	Beer & Goff, Ch. town	3 pkgs	30	E. W. Gillett Co., Toronto.	
" 24	"	60147	" " "	3 "	90	Royal B. P. Co., New York.	
" 24	"	60148	Jenkins & Sons, Ch. town	3 "	30	Coleman B. P. Co., Brockville, Ont.	
" 24	"	60149	Stewart & Sons, Ch. town	3 "	60	Johnson & Johnson, Ch. town	
" 27	"	60150	Coffin & Co., Ch. town	3 "	30	Royal B. P. Co., New Jersey.	
" 27	"	60151	H. C. Crabbe, Ch. town	3 "	30		E. E. McEachern Ch. town.
" 27	"	60152	" " "	3 "	30	E. W. Gillett Co., Toronto.	
" 27	"	60153	Johnson & Johnson, Ch. town	3 "	60	Vendor	

## DISTRICT OF QUEBEC—

Nov. 3	Poudre a Pate.	60739	O. Lacroix, 19 Rue St. Joseph, Quebec.	3 pkgs	15	T. D. McLaren, Ltd., Montreal.	Turcotte & Frere
" 3	"	60740	" " "	3 "	75	Royal B. P. Co., Montreal.	J. B. Renard & Cie.
" 3	"	60741	" " "	3 "	75	Duffy Co., Montreal.	Turcotte & Frere
" 3	"	60742	" " "	3 "	45	Quebec B. P.	Harmenogile Pare, Quebec.
" 4	"	60743	A. Grenier, 91 Rue St. Jean, Quebec.	3 "	45	Coleman B. P. Co., Montreal.	N. Turcotte & Cie.
" 5	"	60744	" " "	3 "	30	N. D. McLaren, Montreal.	"

## BAKING POWDER.

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.			

\* *included.*

	p. c.	p. c.	p. c.		
Mage	5.17	2.41	7.58	Phosphate	59639
St. George Brand	6.65	0.55	7.20	Cream of Tartar	59640
Royal	11.95	0.45	12.40	"	59641
Coleman's	8.90	1.35	10.25	Alum Phosphate	59642
Royal	12.20	0.45	12.65	Cream of Tartar	59643
Mage	13.25	0.10	13.35	Acid Phosphate	59644
Darborn's Perfect	11.65	0.30	11.95	Cream of Tartar	59645

## W. M. WEEKS, INSPECTOR.

	p. c.	p. c.	p. c.		
Mage	2.65	1.25	4.90	Phosphate	60146
Royal	12.30	0.45	12.75	Cream of Tartar	60147
Coleman's Special	5.90	1.00	6.90	Alum Phosphate	60148
Johnson's	10.35	2.70	13.05	Acid	60149
Royal	10.70	0.55	11.25	Cream of Tartar	60150
Cook's Choice	7.10	2.25	9.35	Alum	60151
Mage	10.80	1.30	12.10	Acid Phosphate	60152
Johnson's	11.45	1.50	12.95	"	60153

## F. A. W. E. BELAND, INSPECTOR.

	p. c.	p. c.	p. c.		
Cook's Friend	10.10	0.1	10.2	Acid Phosphate	60735
Royal	10.60	0.2	10.8	Cream of Tartar	60740
Cook's Favorite	10.10	5.75	15.85	Alum Phosphate	60741
Quebec	11.45	1.65	13.10	"	60742
Coleman's	11.50	2.80	14.30	"	60743
Cook's Friend	9.25	1.05	10.30	Phosphate	60744

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.
DISTRICT OF QUEBEC							
1911.							
Nov. 5	Poudre à Pâte.	60715	Cantin & Frère, 271 Rue St. Joseph, Québec.	3 pkgs	75	W. D. McLaren, Montreal.	N. Turcotte & Co.
" 5	"	60716	" " " "	3 "	45	Coleman, Brockville.	Manufacturer
" 5	"	60717	" " " "	3 "	1.50	Royal " " " "	Unknown
" 5	"	60718	" " " "	3 "	30	E. W. Gillett Co., Toronto.	Turcotte & Co.

## DISTRICT OF QUEBEC PROVINCE—

Nov. 4	Poudre à Pâte.	56102	Alphonse Roy, St. Angele.	3 pkgs	60	E. W. Gillett Co., Toronto.	Turcotte & Frère, Québec.
" 4	"	56105	Dame Hector, Hudson.	3 "	45	Coleman B.P. Co., Brockville.	" " " "
" 4	"	56106	Abraham Kilallah, Hudson.	3 "	51	E. W. Gillett Co., Toronto.	" " " "
" 6	"	56112	Philias Côté, St. Octave.	3 "	75	Coleman B.P. Co., Brockville.	" " " "
" 6	"	56115	Leons M. Langlais, St. Octave.	3 "	60	E. W. Gillett Co., Toronto.	Langlais and Paradis, Québec.
" 6	"	56117	Paul Therriault, Kempe.	3 "	60	" " " "	" " " "
" 7	"	56119	Madame Isidore Dube St. Moise.	3 "	60	" " " "	" " " "
" 9	"	56120	Joseph H. Laperte, Anquetin.	3 "	60	" " " "	" " " "
" 9	"	56123	D. E. Bernier.	3 "	60	" " " "	" " " "
" 9	"	56125	D. N. Dube, Anquetin.	3 "	75	" " " "	" " " "

## DISTRICT OF QUEBEC PROVINCE

Nov. 21	Poudre à Pâte.	2728	Jos. M. Dube, Capt. St. Izabelle, Montmagny.	3 pkgs	45	E. W. Gillett Co., Toronto.	J. B. Renaud, Québec.
" 23	"	2731	Jos. Fournier, St. Thomas.	3 "	30	Coleman B.P. Co., Brockville.	" " " "

## DISTRICT OF QUEBEC PROVINCE

Oct. 26	Poudre à Pâte.	2855	Dorchester, Lumber, St. Malachi.	3 pkgs	45	H. Pare, Québec.	" " " "
" 26	"	2857	" " " "	3 "	60	Coleman, Brockville.	" " " "
" 26	"	2858	" " " "	3 "	60	Gillett, Toronto.	" " " "

## BAKING POWDER.

Inspector's Report. (Is not an expression of opinion).	Result of Analysis.			Character of Powder.	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	Carbon Dioxide.					
	Available	Residual.	Total.			

*Continued.*

	p. c.	p. c.	p. c.		
Cook's Friend	9.45	1.30	10.75	Acid Phosphate	60745
Cookman	11.45	1.40	12.85	Alum	60746
Royal	11.60	0.85	12.45	Cream of Tartar	60747
Mage	12.50	1.25	13.75	Acid Phosphate	60748

## A. PELLETIER, TEMPORARY INSPECTOR.

Mage	12.60	0.90	13.50	Acid Phosphate	56402
Cookman's	12.90	0.90	13.80	Alum	56405
Mage	12.90	0.04	12.94	Acid	56406
Cookman's	11.60	2.30	13.90	Alum	56412
Mage	11.90	1.65	13.55	Acid	56415
	12.25	0.40	12.65	" "	56417
	9.50	2.90	12.40	" "	56419
	12.50	0.10	12.60	" "	56420
	10.30	3.35	13.65	" "	56423
	11.90	1.75	13.65	" "	56425

## W. GENDREAU, TEMPORARY INSPECTOR.

King	11.10	1.57	12.67	Alum Phosphate	2728
Cookman's Special	12.05	3.50	15.55	" "	2731

## J. F. AUDET, TEMPORARY INSPECTOR.

Mage	15.90	0.10	16.00	Alum Phosphate	2855
Cookman's Special	14.10	1.90	16.00	" "	2857
Mage	13.35	0.35	13.70	Phosphate	2858

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost		Name and Address of Manufacturer or Furnisher, As given by the Vendor.		
				Quantity.	Cents.	Manufacturer.	Furnisher.	
DISTRICT OF QUEBEC PROVINCE—								
1914.								
Oct. 27	Poudre a Pate.	2862	L. J. Audet, St. Edward, Franton.	3 pkgs	54		Dorchester Lumber	
" 28	"	2861	L. Lafamme, St. Marguerite.	3 "	45		N. Rioux, Quebec.	
" 29	"	2853	G. E. Dussault, St. Marguerite.	3 "	40			
Nov. 11	"	3710	Bolduc & Severt, Ste. Sabine.	3 "	60		Gagnon & Garent, Quebec.	
" 12	"	3712	Jos. Turgeon, St. Isidore.	3 "	60		Whitehead & Turner, Quebec.	
" 12	"	3713	" " "	3 "	45		Carriere & Fils, Levis.	
" 13	"	3715	" " "	3 "	60		Drouin & Frere, Quebec.	
Dec. 2	"	2869	D. Towell, St. Leon de Staudon.	3 "	60		Dorchester Lumber, St. Malachi.	
" 2	"	2870	" " "	3 "	45		James Hossach & Montreal.	
" 2	"	2873	O. Audet, St. Leon de Staudon	3 "	60		Dorchester Lumber.	
" 2	"	2874	" " "	3 "	45		" " "	
" 3	"	2877	A. Cloutier, St Odilon, Cramborn.	3 "	60		A. B. Dupuis, Quebec.	
" 3	"	2878	" " "	3 "	45		Moulin Ocean, Montreal.	
" 4	"	2885	L. J. Audet, St. Edward	3 "	45	Quebec Baking Powders.	Dorchester Lumber	
" 8	"	3720	M. Dechene, Ste Germaine Station.			Quebec Preserving Quebec.		
" 9	"	3724	D. Fortier, Ste Rose, Dorchester.	3 "	60			
" 10	"	3726	D. Roy, St. Prosper.	3 "	45			
" 10	"	3727	" " "	3 "	45			
" 10	"	3728	" " "	3 "	60		J. B. Renand, Quebec.	
" 21	"	3730	A. Mercier, Ste Patrice de Beauvinage.	3 "	45			
" 21	"	3731	" " "	3 "	60			
" 22	"	3736	O. Tradette, Ste Nardisse, head Bois.	3 "	60			
" 22	"	3737	" " "	3 "	45		Quebec Preserving, Quebec	
" 22	"	3740	A. Demers, Ste Nardisse, head Bois.	3 "	60		Gagnon & Garent, Quebec.	
" 23	"	3743	L. Blais, St. Bernard, Dorchester.	3 "	45			
" 23	"	3744	" " "	3 "	75	Stroud's Baking Powder, Montreal.		

## BAKING POWDER.

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.			
.....	p. c.	p. c.	p. c.			
Magic .....	12.30	0.15	12.45	Phosphate.....	2862	
.....	12.25	0.30	12.55	" .....	2864	
.....	10.75	0.20	10.95	" .....	2853	
.....	10.95	2.15	13.10	" .....	3710	
.....	11.25	1.60	12.85	" .....	3712	
C. H. Star.....	8.55	2.90	11.45	Alum Phosphate.....	3713	
Magic.....	12.50	0.40	12.90	Phosphate.....	3715	
.....	10.65	3.70	14.35	Acid Phosphate.....	2869	
Connaught.....	7.00	0.90	7.90	Alum .....	2870	
Magic.....	11.90	2.00	13.90	Acid .....	2873	
Quebec .....	14.65	1.55	16.20	Alum .....	2874	
Magic.....	9.15	0.35	9.50	Acid .....	2877	
Powder Special .....	8.25	4.65	12.90	Alum .....	2878	
Quebec.....	10.15	0.15	10.30	Alum(trace of Phosphate)	2885	
Miville.....	15.10	1.50	16.6	Alum.....	3720	
Magic .....	13.35	0.60	13.95	Phosphate .....	3724	
Keno .....	13.60	0.80	14.4	Alum Phosphate.....	3726	
Edal .....	10.70	0.60	11.3	" .....	3727	
Magic.....	11.40	0.50	11.9	Acid Phosphate.....	3728	
Cardinal.....	13.90	0.50	14.4	Alum.....	3730	
Magic.....	14.50	0.60	15.1	Acid Phosphate.....	3731	
.....	13.20	0.70	13.9	" .....	3736	
Orantal .....	11.30	0.80	15.1	Alum.....	3737	
Magic .....	12.50	0.70	13.2	Acid Phosphate.....	3740	
Connaught.....	12.80	0.90	13.7	Alum .....	3743	
Summit .....	13.30	0.90	14.2	Acid .....	3741	

Continued

Date of Collection.	Nature of Sample	No. of Sample	Name and Address of Vendor.	Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity	Price
DISTRICT OF QUEBEC PROVINCE					
1914.					
Nov. 2	Poudre à Pâte.	207	W. C. Forgette, Ste Agathe, des Monts.	3 pkgs	30 W. D. McLaren
" 2	"	208	A. Lecluc, Ste Agathe, des Monts.	3 "	30 "
" 11	"	221	Pierre Simard, Ste Jerome.	3 "	30 Coleman B. P. Co., Brockville.
" 11	"	222	Joseph Lefevre, Ste Jerome.	3 "	45 " Hudon & Orsaly.
" 11	"	225	J. N. Desjarlais, Ste Jerome.	3 "	15 " J. V. Bonurias, 223 Notre Dame E., Montreal.
" 26	"	239	J. B. Lefevre, Ste Therese de Blainville.	3 "	45 " Ocean Mills, Montreal.
" 26	"	246	P. E. Desjardins, Ste Therese de Blainville.	3 pkgs	15 " L. Chaput & Fils, Montreal.
" 26	"	247	A. Delormes, Ste Therese de Blainville.	3 "	30 " "

## DISTRICT OF QUEBEC PROVINCE

Oct. 27	Poudre à Pâte.	2576	Jos. Langlois, Armagh.	3 pkgs	36 Victor B. P. Mills, Montreal.
" 27	"	2577	Jos. Langlois, Armagh.	3 "	36 F. F. Dalley Co., Hamilton.
" 27	"	2578	Mastai Boulanger, Armagh.	3 "	36 " Quebec Preserving.
" 27	"	2580	Cleophas Beaudoin, Armagh.	3 "	36 " "
" 27	"	2581	Cleophas Beaudoin, Armagh.	3 "	54 E. W. Gillett Co., Ltd., Toronto.
" 27	"	2584	Arthur Tr... Armagh.	3 "	54 " "
" 27	"	2585	Arthur Tradette, Armagh.	3 "	36 F. F. Dalley, Co., Hamilton.
" 29	"	2589	Antoine Labrecque, Ste Raphael.	3 "	45 The Hygiene B. P. Co.
" 29	"	2590	Frs. Ant. Labrecque, Ste Raphael.	3 "	60 E. W. Gillett Co., Ltd., Toronto.
" 29	"	2591	J. A. Lemieux, St. Michel.	3 "	60 John Baker Edwards, Montreal.

## DISTRICT OF THREE RIVERS—

Oct. 30	Poudre à Pâte.	2643	Arthur Caisse, Berthierville.	3 pkgs	75 Coleman B. P. Co., Brockville.
" 30	"	2686	H. Daviault, Berthierville.	3 "	45 Snowden, Forbes, Montreal.
" 26	"	2688	F. W. Lacuse, L'Assomption.	3 "	15 " Chevalier & Pontoit, Joliette.
" 28	"	2689	Archibald Duff, Charlemaigne.	3 "	45 Matthewson & Sons, Co., Ltd., Montreal.

## BAKING POWDER.

## Result of Analysis.

Inspector's Report. (Is not an expression of opinion.)	Carbon Dioxide.			Character of Powder.	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	Available	Residual	Total.			
<b>N. CADET, INSPECTOR.</b>						
Cook's Friend	8.00	0.60	8.6	Acid Phosphate	207	
Princess	13.20	0.20	13.4	Alum	208	
Cleiman's Special	10.20	1.20	11.4	"	221	
Genie	10.50	0.40	10.9	"	222	
White Rose	10.30	0.10	10.4	"	225	
Debut	8.60	3.85	12.45	"	239	
Perfection	12.40	0.25	12.65	"	246	
Auto	6.95	6.00	12.95	"	247	

**O. BROCHU, TEMPORARY INSPECTOR.**

Cooklight	14.20	0.30	14.50	Alum.	2576	
Kitchen Queen	11.80	0.20	12.0	"	2577	
Special	10.50	1.60	12.10	"	2578	
Oriental	13.85	0.25	14.10	"	2580	
Magic	11.90	0.50	12.40	Phosphate	2581	
Magic	13.40	0.25	13.65	"	2584	
Kitchen Queen	12.20	0.20	12.40	Alum.	2585	
Orchid	15.70	6.55	16.25	"	2589	
Magic	12.45	0.25	12.70	Phosphate	2590	
Favourite	12.30	0.15	12.45	Alum. Phosphate	2591	

**DR. V. P. LAVALLEE, INSPECTOR.**

Cleiman's Special	11.70	0.70	12.40	Alum. Phosphate	2643	
Le...	5.55	0.70	6.25	Phosphate	2686	
Conco	11.90	0.10	12.00	Alum.	2688	
Quaker	7.75	1.35	9.10	Phosphate	2689	



Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.
DISTRICT OF THREE RIVERS—							
1914							
Oct. 28	Poudre à Pâte.	2691	Euclide Beauchamp, St. Paul, L'Ermite.	3 pkgs	15		Hudon Orsah, Montreal.
" 28	"	2692	M. L. Beau, Charlemagne.	3 "	45	E. W. Gillett Co., Toronto.	
" 28	"	2693	Edm. Robillard, St. Paul, L'Ermite.	3 "	15		Chaput & Fils, Montreal.
" 29	"	2694	O. Carignan Fils, Three Rivers.	3 "	30	E. W. Gillett Co., Toronto.	
" 31	"	2695	Joseph Fernet, Fernetville.	3 "	30		Chevalier, Poulit, Joliette.
" 31	"	3901	Louis Brissette, Fernetville.	3 "	60	E. W. Gillett Co., Ltd., Toronto.	

## DISTRICT OF VALLEYFIELD AND ST. HYACINTHE

Oct. 29	Baking Powder.	63001	Edmond Cournoyer, St. Simon St., St. Hyacinthe.	3 tins	45	J. V. Bon-trins, Montreal.	
" 29	"	63002	" " " "	3 "	30	Coleman B. P. Co., Brockville.	
" 29	"	63003	Lassonde & Frère, Cascade St., St. Hyacinthe.	3 "	15	Ocean Mills, Montreal.	
" 29	"	63004	" " " "	3 "	30		
" 29	"	63005	F. X. Leblanc, Lafrombise St., St. Hyacinthe.	3 "	15	F. F. Dally Co.,	
" 30	"	63006	E. E. Biron, Bridge St., Sherbrooke.	3 "	30	Snowdon Forbes Co., Montreal.	
" 30	"	63007	" " " "	3 "	45		
" 30	"	63008	Herbert Fortier, Bridge St., Sherbrooke.	3 "	45	F. F. Dally & Co.,	
" 30	"	63009	Therault & Leclerc, King St., Sherbrooke.	3 "	30	E. W. Gillett Co., Ltd.	
" 30	"	63010	" " " "	3 "	30	Pure Gold Mfg. Co.,	
Nov. 1	"	62821	Alfred Ladouneur, Hawkesbury.	3 "	15		
" 4	"	62822	" " " "	3 "	30	F. J. Picard Co., Montreal.	
" 4	"	62823	John Lecour, Hawkesbury.	3 "	30	E. H. Ewings & Sons,	
" 17	"	62824	Toussangean & Champagne, Buckingham.	3 "	15	S. J. Major, Ltd., Ottawa.	
" 17	"	62825	" " " "	3 "	45	Royal B. P. Co.,	
" 17	"	62826	W. J. Martin, Buckingham.	3 "	30	F. F. Dalley Co., Ltd.	
" 17	"	62827	W. Bertrand, Buckingham.	3 "	30	Coleman B. P. Co.,	
" 17	"	62828	Lahaie Sons, Buckingham.	3 "	30	F. F. Dalley Co., Ltd.	
" 17	"	62829	H. Mantha, Buckingham.	3 "	30	Lutstels Pure Food Co.,	
" 18	"	62830	Vallee & Mountambault, St. John's P.Q.	3 "	60	J. J. Duffy & Co., Montreal.	

## BAKING POWDER.

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.			
<i>Continued.</i>						
	p. c.	p. c.	p. c.			
Quam	7.95	1.15	9.10	Alum Phosphate	2691	
Magic	4.05	2.50	6.55	Acid Phosphate	2692	
Cook's Friend	4.25	2.10	6.35	Phosphate	2693	
Magic	11.90	0.11	12.00	Phosphate	2694	
Quam	11.80	0.70	12.50	Alum	2697	
Magic	12.15	1.05	13.20	Phosphate	3901	

## C. J. COSTIGAN, ACTING INSPECTOR.

White Rose Brand	12.00	0.80	12.80	Alum Phosphate	63001
Clifton's Special	11.75	1.50	13.25	"	63002
Quam	11.90	1.50	13.40	"	63003
Protection	10.85	2.73	13.58	"	63004
Kitchen Queen	10.85	0.60	11.45	Alum (sulphate)	63005
Be	4.50	2.61	7.11	Phosphate	63006
Prepared especially for vendor, I. L. B.	9.95	4.15	14.10	Alum	63007
Prepared especially for vendor	12.40	0.30	12.70	"	63008
Al	10.95	0.10	11.05	Phosphate	63009
Cook's Choice	10.60	0.90	11.50	Alum Phosphate	63010
Standard Brand	8.20	1.25	9.45	Alum	62821
Cook's Pride	11.70	0.10	11.80	"	62822
Standard	10.12	1.25	11.37	Alum Phosphate	62823
Rena	12.20	0.25	12.45	" Tartrate	62824
Rena	11.65	0.50	12.15	Cream of Tartar	62825
Kitchen Queen	10.75	0.00	10.75	Alum	62826
Clifton's Special	12.80	1.00	13.80	Alum Phosphate	62827
Kitchen Queen	10.95	1.37	12.32	" Tartrate	62828
Prepared	9.39	1.50	11.89	"	62829
Cook's Favorite	13.20	1.20	14.40	" Phosphate	62830

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Costs.	Manufacturer.	Furnisher.
DISTRICT OF MONTREAL							
1914.							
Nov. 24	Baking Powder.	62565	Beaudoin & Couture, 497 LaSalle Rd., Verdun.	3 pkgs.	30	W. D. McLaren, Ltd., Montreal.	
" 24	"	62566	L. Riendeau, 509 LaSalle Rd., Verdun.	3	30	E. W. Gillett Co. Ltd.	
" 24	"	62567	J. G. Parent, 381 LaSalle Rd., Verdun.	3	30	Royal B. P. Co., New York.	
" 24	"	62568	O. Trudeau, 1394 Wellington St., Verdun.	3	30	National Drug & Chem. Co.	
" 24	"	62569	" " " "	3	30	Ocean Mills, Montreal.	
" 24	"	62570	R. J. Milne, 1453 Wellington St., Verdun.	3	15	Herron LeBlanc, Montreal.	
" 25	"	62571	E. Menard, 169 Galt St., Verdun.	3	30	A. W. Hugman, Ltd., Montreal.	
" 26	"	62572	G. H. Langevin, 414 St. Lawrence Boul., Montreal.	3	60	Diamond Starch Co., Montreal.	
" 26	"	62573	L. Rosenberg, 21 Demontigny St., East, Montreal.	3	15		P. Adelsstein, Montreal.
" 26	"	62574	J. Lewis, 181 Demontigny St., East, Montreal.	3	30	J. J. Duffy, Montreal.	
DISTRICT OF OTTAWA							
Oct. 23	Baking Powder.	63501	A. Roy, Maniwaki.	3 Cans	25	H. F. Pacaud & Co., Montreal.	
" 23	"	63502	Cavanagh Bros., River Desert.	3	45	The J. I. Fanning Co., Ottawa.	
" 24	"	63503	The Anderson Langstaff Co., Ltd., Kemptville.	3	75	White Swan Spices & Cereals Ltd., Toronto.	
" 27	"	63504	Joseph Martel & Co., Hull.	3	50	National Drug & Chem. Co. Montreal.	
" 31	"	63505	H. Q. Coddidge, Smiths Falls.	3	45	The F. F. Dalley Co. Ltd., Hamilton.	
" 31	"	63506	" " " "	3	30	Coleman B. P. Co., Brockville.	
Nov. 5	"	63507	Lenny & Chapman, Hull.	3	30	Boston B. P. Co., Boston, Mass.	C. H. Cochrane, Ottawa.
" 5	"	63508	Wm. Sarazen, Hull.	3	30	Hamilton Coffee & Spice Co., Ltd., Hamilton.	
" 6	"	63509	McDonald Bros., Gladstone Ave., Ottawa.	3	30	W. D. McLaren, Ltd., Montreal.	H. N. Bate & Ottawa.
" 6	"	63510	B. Pallaeh, Bank Street, Ottawa.	3	30	E. W. Gillett Co. Ltd., Toronto.	

## BAKING POWDER.

## Result of Analysis.

Inspector's Report. (Is not an expression of opinion).	Carbon Dioxide.			Character of Powder.	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	Available	Residual.	Total.			
D. C. KEARNEY, INSPECTOR.						
Charles Friend	8.60	1.15	9.75	Acid Phosphate	62565	
Mary	12.30	0.20	12.50	" "	62566	
Bread	12.30	0.85	13.15	Cream of Tartar	62567	
St. George's	8.10	1.10	9.20	" "	62568	
Ocean	8.00	3.35	11.35	Alum Phosphate	62569	
New York	11.75	1.15	12.90	" "	62570	
Red Rose	6.00	1.10	7.10	Cream of Tartar	62571	
Diamond	7.35	3.60	10.95	Alum (tr. Phos.)	62572	
King	6.50	6.15	12.65	" Phosphate	62573	
Charles Favourite	10.15	2.15	12.30	" "	62574	

## J. C. RICKEY, INSPECTOR.

Charles Friend	10.65	0.40	11.05	Alum	63501	
Easy	11.50	0.20	11.70	"	63502	
Popcorn	10.60	0.35	10.95	" Phosphate	63503	
St. George's	8.70	0.90	9.60	Cream of Tartar	63504	
English Cream	10.15	0.30	10.45	Alum (tr. Phos.)	63505	
Goldman's Special	10.15	0.90	11.05	" Phosphate	63506	
Boston	11.80	1.60	13.40	"	63507	
Ocean Wave	13.50	1.45	14.95	" Phosphate	63508	
Charles Friend	8.55	0.25	8.80	Acid	63509	
Mary	10.38	0.52	10.90	Phosphate	63510	

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.
DISTRICT OF KINGSTON—							
1914.							
Oct. 28	Baking Powder.	61580	J. Lemmon, Kingston.	3 tms.	75	E. W. Gillett, Toronto.	
Nov. 2	"	61581	H. W. Kelly, Napanee.	3 "	45	"	
" 2	"	61582	John Paisley, "	3 "	30	Egg O B. P. Co.	
" 2	"	61583	F. H. Perry, "	3 "	45	Royal B. P. Co.	
" 2	"	61584	G. W. Bayes, "	3 "	45	Maple Leaf B. P. Co.	
" 2	"	61585	W. H. Milling, "	3 "	25	Forest City B. P. Co.	
" 2	"	61586	S. R. Artis, Belleville	3 "	30	F. F. DaHely, Hamilton.	
" 2	"	61587	R. Elvins, "	3 "	45	Egg O B. P. Co.	
" 2	"	61588	M. C. Nichols, Cobourg	3 "	30	Eby Blain, Toronto	
" 2	"	61589	The Thompson-Macdonald, Cobourg.	3 "	45	Vendors	
DISTRICT OF TORONTO—							
Nov. 16	Baking Powder.	64588	T. H. Brown, Collingwood	3 cans.	45	Young Winfield Co. Ltd., Hamilton	
" 16	"	64589	Prentice & Sproule, "	3 "	45	McLarens Ltd., Hamilton	
" 17	"	64590	E. A. Sibbold, Barrie	3 "	45	F. F. Dalley Co. Ltd., Hamilton.	
" 18	"	64591	R. & A. Dyson, Penetang.	3 "	30		W. H. Gillard & Co., Hamilton.
" 18	"	64592	D. A. Lahey & Co., "	3 "	30		Unknown
" 19	"	64593	H. J. Kettle & Co., Midland	3 "	30		W. H. Gillard & Co., Hamilton.
" 20	"	64594	Sinclair & Co., Orillia	3 "	45		Unknown
" 21	"	64595	E. J. Bunson, Barrie	3 "	45	Pure Gold Co. Ltd. Toronto.	
" 24	"	64596	J. A. Sweet, 481 Queen st. E., Toronto.	3 "	39	Dominion B. P. Co., Toronto.	
" 27	"	64597	J. Cake, 1210 Dufferin st., Toronto.	3 "	30	R. B. Hayhoe & Co., Toronto.	
DISTRICT OF HAMILTON—							
Nov. 2	Baking Powder.	64527	J. R. Horens, Orangeville.	3 cans.	30	Litster Pure Food Co., Toronto.	
" 3	"	64528	A. W. McFaul, 9122 2nd Ave. East, Owen Sound.	3 "	45		Eby, Blain Ltd., Toronto.
" 3	"	64529	John McQuaker, 834 2nd Ave. East, Owen Sound.	3 "	45	Todhunter, Mitchell & Co., Toronto.	

## BAKING POWDER

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			

## JAMES HOGAN, INSPECTOR.

	p. c.	p. c.	p. c.		
Magic	12.10	0.65	12.75	Phosphate	61580
	11.60	0.55	12.15	"	61581
Egg O.	11.00	0.45	11.45	Alum Phosphate	61582
Royal	11.55	0.10	11.65	Cream of Tartar	61583
Maple Leaf	14.10	0.10	14.20	Acid Phosphate	61584
Forest City	9.30	0.35	9.65	Alum "	61585
English Cream	11.45	0.25	11.70	"	61586
Egg O.	10.60	0.90	11.50	" Phosphate	61587
Anchor	10.65	1.75	12.40	" "	61588
Rose	11.20	0.60	11.80	" "	61589

## H. J. DAGER, INSPECTOR.

	p. c.	p. c.	p. c.		
Maple Leaf Brand	10.80	0.55	11.35	Alum Phosphate	64588
Maple Leaf	11.15	0.10	11.25	"	64589
Kitchen Queen	12.00	0.35	12.35	"	64590
Rose	15.25	0.90	16.15	" Phosphate	64591
Lakey's	12.50	0.30	12.80	"	64592
Rose	10.30	1.25	11.55	" Phosphate	64593
Similar's	10.85	0.95	11.80	" "	64594
Our 1900 Daisy	11.80	0.70	12.50	" "	64595
Daisy	12.00	0.70	12.70	" "	61596
Haycock's	10.70	0.30	11.00	" "	64597

## H. J. DAGER, ACTING INSPECTOR.

	p. c.	p. c.	p. c.		
Cook's Favorite	11.25	1.30	12.55	Alum Phosphate	64527
Rose	13.15	0.20	13.35	"	64528
Maple Leaf	11.60	0.45	12.05	"	64529

Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.
<b>DISTRICT OF HAMILTON</b>							
1914.							
Nov.	Baking Powder.	64530	McClarty Bros., 812 8th St., Owen Sound.	3 cans	45	F. F. Dalley Co., Ltd., Hamilton.	
"	"	64531	Hunter & Trout, Warton.	3 "	38		
"	"	64532	James Mathieson, Warton.	3 "	30	I. X. L. Spice and Coffee Mills, London.	
"	"	64533	L. Klemmer, Hanover.	3 "	45	C. M. Smith & Co., London.	
"	"	64534	J. H. Appel, Walkerton.	3 "	30	Gorman, Echert Co., London.	
"	"	64535	The Arcade Ltd., 51 James St. North, Hamilton.	3 "	45	Borde & Co., Hamilton.	
"	"	64557	P. H. Gage, 331 King St East, Hamilton.	3 "	45		W. H. Gillard & Hamilton.

**DISTRICT OF WINDSOR—**

Nov.	Baking Powder.	63934	A. A. Rapson, Woodstock.	3 pkgs	15	E. W. Gillett Co., Toronto.	
"	"	63939	Lewes & Son, Woodstock.	3 "	30	White Swan Spice and Cereals, Toronto.	
"	"	63943	Mrs. E. Gibson, Tilsonburg.	3 "	30	Gorman, Echert Co., London.	
"	"	63945	R. M. Teall, Tilsonburg.	3 "	60	Royal B. P. Co., New York.	
"	"	63947	H. M. Scott, Tilsonburg.	3 "	30	Eggo B. P. Co., Hamilton.	
"	"	63949	J. A. Trestain, Tilsonburg.	3 "	30	Gorman, Echert Co., London.	
"	"	63950	F. H. Simpkins, Tilsonburg.	3 "	45	.....	Unknown
"	"	63957	R. Edwards, Simcoe.	3 "	30	.....	E. Adams & Co., London.
"	"	63959	O. R. Hauselman, Simcoe.	3 "	30	Young, Winfield Ltd., Hamilton.	
"	"	63963	L. F. Aiken, Simcoe.	3 "	30	Hamilton Coffee and Spice Co., Hamilton.	

**DISTRICT OF MANITOBA**

Nov.	Baking Powder.	61216	Win. Muir, Grocer, Brandon.	3 pkgs	75	Hamilton Coffee & Spice Co., Hamilton.	
"	"	61217	J. Bower & Co., Grocer, Brandon.	3 "	75	The Byson Co., Winnipeg.	
"	"	61218	A. F. Higgins & Co., Carman.	3 "	60	The White Star Mtg. Co., Winnipeg.	
"	"	61219	H. Hastie, Carman.	3 "	40	.....	The Codville Co., Winnipeg.
"	"	61220	Galloway Bros., Ltd., Gladstone.	3 "	75	E. W. Gillett Co., Ltd., Toronto.	

## 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.			

*Continued.*

	p. c.	p. c.	p. c.		
Kitchen Cream	10.10	0.35	10.45	Alum	64530
Lily White	12.35	0.45	12.80	"	64531
Sweetheart	10.05	0.25	10.30	" Phosphate	64532
Klumper's	14.05	0.70	14.75	" "	64533
Snow Flake	13.75	0.50	14.25	" "	64534
White Shield	13.00	1.25	14.25	" "	64535
Paper	13.35	0.40	13.75	"	64557

## JOHN TALBOT, INSPECTOR.

Magnolia	12.50	0.10	12.60	Acid Phosphate	63934
White Swan	11.90	1.85	13.75	"	63939
Forest City	13.15	0.70	13.85	Alum	63943
Royal	12.00	0.40	12.40	Cream of Tartar	63945
Eggs	11.85	0.60	12.45	Alum Phosphate	63947
Forest City	11.70	1.15	12.85	"	63949
Maple Leaf	15.80	0.70	16.50	"	63950
Fan	13.30	0.60	13.90	"	63957
Mothers' Choice	9.80	1.55	11.35	"	63959
Ocean Wave	11.80	1.60	13.40	"	63963

## A. C. LARIVIERE, INSPECTOR.

Ocean Wave	11.20	2.10	13.30	Alum. phosphate	61216
Red Cross	11.30	1.40	12.70	"	61217
White Star	11.10	0.50	11.60	"	61218
Progress	10.50	0.80	11.30	"	61219
Magnolia	13.70	0.20	13.90	Acid phosphate	61220



Date of Collection.	Nature of Sample.	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Furnisher.
DISTRICT OF MANITOBA							
1914							
Nov. 12	Baking Powder	61221	R. E. Broadfoot, Gladstone.	3 pkgs.	60		The Gold Standard Mfg. Co., Winnipeg.
" 16	"	61222	Simpkin's Grocery, St. James, Winnipeg.	3 "	30	Blue Ribbon, Ltd., Winnipeg.	
" 16	"	61223	Berney & Chapman, St. James, Winnipeg.	3 "	30	McLaren, Ltd., Hamilton.	
" 16	"	61224	" " " "	3 "	30	E. W. Gillett & Co., Toronto.	
" 17	"	61225	B. Dahman, Selkirk.	3 "	30	Eggo, E. P. Co., Hamilton.	

## DISTRICT OF SASKATCHEWAN

Oct. 27	Baking Powder	61048	S. B. Yessa, Regina.	3 pkgs.	45	Campbell Bros., Mfrs., Wilson, Ltd., Winnipeg.	
" 27	"	61050	Bergl & Kusch, Regina.	3 "	45	Eggo, E. P. Co., Hamilton.	Unknown.
" 28	"	61051	G. R. Russell, Prince Albert.	3 "	60	Gold Standard Mfg. Co., Winnipeg.	Codville Co.
" 28	"	61052	The McLeod Co., Ltd., Winnipeg.	3 "	75	Blue Ribbon Co., Ltd., Winnipeg.	Mfrs.
" 28	"	61053	Cameron & Heap, Ltd., Prince Albert.	3 "	40	Imperial Cocoa & Spice Co., Hamilton.	"
" 29	"	61059	J. F. Cairns, Saskatoon.	3 "	75	" " " "	James Turner, Hamilton.
" 29	"	61060	Woodside's, Ltd., Saskatoon.	3 "	75	E. W. Gillett, Ltd., Toronto.	A. McDonald Co., Saskatoon.
" 29	"	61061	F. R. McMillan, Saskatoon.	3 "	75	" " " "	Balfour Smye Co., Hamilton.
" 30	"	61062	Saskatoon Trading Co., Saskatoon.	3 "	75	" " " "	The Dyson Co., Winnipeg.
Nov. 3	"	61063	W. H. Birt, Pense.	3 "	75	The Dyson Co., Winnipeg.	"

## DISTRICT OF ALBERTA

Nov. 18	Baking Powder.	52054	Wollard's Grocery, Calgary.	3 Bx's	45	Blue-Ribbon, Ltd., Winnipeg.	
" 18	"	52055	S. J. Freeze " "	3 "	75	F. F. Dalley Co., Hamilton.	
" 19	"	52056	G. I. Wood " "	3 "	75	Mason & Hickey, Winnipeg.	
" 23	"	52057	Sharpe & Page, Stettler.	3 "	60	E. W. Gillett, Ltd., Winnipeg.	
" 24	"	52058	Pride, Nash & Co. " "	3 Tins	75	" " " "	
" 25	"	52059	R. B. Price, Camrose.	3 "	75	Eggo, E. P. Co., Hamilton.	

## BAKING POWDER.

Inspector's Report. (Is not an expression of opinion.)	Result of Analysis.			Character of Powder.	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	Carbon Dioxide.					
	Available	Residual	Total.			
.....	p.c.	p.c.	p.c.			
.....	12.90	0.70	13.60	Alum phosphate	61221	
.....	11.30	0.60	11.90	"	61222	
.....	13.30	0.35	13.65	Phosphate	61223	
.....	13.20	0.40	13.60	"	61224	
.....	12.75	0.15	12.90	Alum phosphate	61225	

## E. H. HALL, INSPECTOR.

.....	11.30	1.20	12.50	Alum phosphate	64048
.....	12.20	0.75	12.95	"	64050
.....	12.90	1.00	13.90	"	64051
.....	11.50	0.50	12.00	"	64052
.....	13.90	0.80	14.70	"	64053
.....	13.35	1.10	14.45	"	64059
.....	13.10	0.30	13.40	Acid phosphate	64060
.....	16.10	0.60	16.70	Alum phosphate	64061
.....	11.95	2.00	13.95	"	64062
.....	12.10	1.10	13.50	"	64063

## A. W. R. MARKLEY, INSPECTOR.

.....	11.45	1.40	12.85	Alum Phosphate	52054
.....	12.00	0.60	12.60	"	52055
.....	12.00	0.80	12.80	" Phosphate	52056
.....	13.10	0.30	13.40	Acid "	52057
.....	13.20	0.75	13.95	" "	52058
.....	11.50	1.45	12.95	Alum "	52059

Date of Collection.	Nature of Sample	No. of Sample.	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Furnisher as given by the Vendor.	
				Quantity	Units.	Manufacturer.	Furnisher.

## DISTRICT OF ALBERTA—

1914.							
Nov. 25	Baking Powder.	52950	Youngs Bros., Camrose	3 Tins	45	Georgeson & Co. Ltd., Calgary.	
" 26	"	52961	Montgomer, Bros., Wetaskiwin	3 "	1 20	Priece, B. P. Co., Chicago.	
" 26	"	52962	Fowler & Co.	3 "	75	Alta. Empress Co. Ltd., Calgary	
" 27	"	52963	A. M. Campbell, Lacombe	3 "	60	Blue Ribbon, Ltd., Winnipeg.	

## DISTRICT OF ROCKY MOUNTAINS—

Nov. 10	Baking Powder.	61706	Trail Grocery Co., Trail	3 Tins	45	Priece, B. P. Co., Chicago.	
" 10	"	61707	"	3 "	75	Eggo, B. P. Co., Hamilton.	
" 10	"	61708	"	3 "	75	E. W. Gillett Co., Toronto.	
" 10	"	61712	Cooperativa Italiana Asso., Trail	3 "	1 05	Maybell & Co., Toronto.	
" 20	"	61722	Armstrong Departmental Store, Merritt	3 "	75	Kelly Douglas Co., Vancouver.	
" 20	"	61715	Merritt & District Indust. Coop. Socy., Merritt	3 "	60	F. F. Dalley, Co., Hamilton.	
" 23	"	61730	Hudson's Bay Co., Kamloops	3 "	1 20	A. Schilling & Co., San Francisco.	
" 23	"	61731	B. McCall, Kamloops	3 "	75	W. A. Jamison Coffee Co., Victoria.	
" 23	"	61732	B. McCall, "	3 "	75	J. A. Folger & Co., San Francisco.	
" 23	"	61733	B. McCall, "	3 "	75	White Swan Mills, Toronto.	

## DISTRICT OF VANCOUVER

Oct. 27	Baking Powder.	55116	Peter Torrance, Keefer st. and Campbell ave., Vancouver.	3 Cins.	60	Priece, B. P. Co., Chicago.	
" 27	"	55117	J. P. Sinclair, Commercial Drive and 14th ave., Vancouver.	3 "	75	Eggo, B. P. Co. Ltd., Hamilton.	
" 27	"	55118	Fenyn's Grocery, 1955 Commercial Drive, Vancouver.	3 "	90	Royal B. P. Co., New York.	
" 27	"	55119	The Cash Grocery, 1923 Commercial Drive, Vancouver.	3 "	60	E. W. Gillett Co. Ltd., Toronto.	
" 28	"	55120	F. Lyons, 1609 Commercial Drive, Vancouver.	3 "	45	Empress Mfg Co., Vancouver.	
" 28	"	55121	Swindell Bros., 1417 Commercial Drive, Vancouver.	3 "	1 20	A. Schilling & Co., San Francisco.	

## BAKING POWDER.

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.			
<i>Continued.</i>						
Maple Leaf	12.80	0.60	13.40	Acid Phosphate	52060	
Price's	12.20	0.35	12.55	Cream of Tartar	52061	
Albert's Best	11.00	0.70	11.70	Alum Phosphate	52062	
Blue Ribbon	10.05	2.35	12.40	" "	52063	

## THOS. PARKER, INSPECTOR.

Dr. Price's	11.40	0.30	11.70	Cream of Tartar	61706
Egg-O.	11.70	0.20	11.90	Alum Phosphate	61707
Maple	12.80	0.30	13.10	Acid	61708
Art	10.90	0.10	11.00	Alum	61712
Nubia	10.05	3.25	13.30	" "	61722
Maple Leaf	10.10	0.35	10.45	"	61715
Schilling's Best	13.65	0.95	14.60	Cream of Tartar	61730
Feather Light	8.35	3.75	12.10	Alum Phosphate	61731
Golden Gate	11.35	0.75	12.10	Cream of Tartar	61732
Queen's Favorite	9.15	2.45	11.60	Alum	61733

## I. J. MORGAN, INSPECTOR.

Dr. Price's Cream	12.30	0.25	12.55	Cream of Tartar	55116
Eggo	11.80	0.15	11.95	Alum Phosphate	55117
Royal	11.25	0.20	11.45	Cream of Tartar	55118
Mazie	11.30	0.20	11.50	Acid Phosphate	55119
Express	12.39	1.75	14.14	Alum	55120
Schilling's	13.10	0.20	13.30	Cream of Tartar	55121

Date of Collection.	Nature of Sample	No. of Sample	Name and Address of Vendor.	Cost.		Name and Address of Manufacturer or Firmisher as given by the Vendor.	
				Quantity.	Cents.	Manufacturer.	Firmisher.
DISTRICT OF VANCOUVER							
1914							
Oct. 29	Baking Powder	55122	F. W. Turner, 890 Bond st. w., Vancouver	3 tins	60	Kelly Douglas Co., Vancouver.	
29		55123		3	10	White Star Mfg. Co., Winnipeg.	
29		55124	London Grocery Co., Ltd., 1050 Granville st., Vancouver.	3 tins	45	F. E. Dalley Co., Ltd., Hamilton	
29		55125	David Spencer, Ltd., Vancouver	3 tins	75	Egg O. B. P. Co., Hamilton	

## DISTRICT OF VICTORIA

Nov. 5	Baking Powder.	62004	The Windsor Grocery Co., 817 Government st., Victoria.	3 tins	75	W. A. Jameson & Co., Victoria.	
6		62006	The West End Grocery Co., 1002 Government st., Victoria.	3	75	E. W. Gallant Co., Toronto	
9		62015	Copas & Young, Co., Fort and Bond st., Victoria.	3	60	Royal B. P. Co., New York	
9		62016	"	3	60	Price B. P. Co., Chicago.	
10		62017	Dixie H. Ross, 1317 Government st., Victoria	3	75	Egg O. B. P. Co., Regina.	
11		62021	Acton Bros., 1317 Douglas st., Victoria.	3	60	Pioneer Coffee & Spice Mills, Victoria.	
11		62025	H. O. Kirkham Co., Ltd., 741 Fort st., Victoria.	3	75	Empress Mfg. Co., Vancouver.	
11		62026	"	3	1.35	Royal B. P. Co., New York.	
13		62029	Scott & Pedon, Co., Store and Cormorant st., Victoria.	3	1.05	Price B. P. Co., Chicago.	
23		62030	Simon, Leiser & Co., Ltd., 524 Yates st., Victoria.	3	40	White Star Mfg. Co., Winnipeg.	

## BAKING POWDER.

## Results of Analysis.

Inspector's Report, Name of Sample.	Carbon Dioxide.			Character of Powder.	No. of Sample.	Remarks and Opinion of the Chief Analyst.
	Available.	Residual.	Total.			
N...	11.35	1.35	12.70	Alum. Phosphate	55122	
W... Stor	6.90	2.35	9.25		55123	
F... (to am.)	11.95	0.05	12.00	Alum.	55124	
Al... (one for vendor and to Spencer's Baking Powder)	11.00	0.60	11.60	Alum. Phosphate	55125	

## D. O. SULLIVAN, INSPECTOR.

F... Light	13.80	0.20	14.00	Alum. Phosphate	62004	
M...	13.00	0.20	13.60	Acid	62006	
	9.75	1.35	11.10	Cream of Tartar	62015	
	11.95	1.35	12.30	"	62016	
F...	12.10	0.20	12.30	Alum. Phosphate	62017	
H...	12.10	0.30	12.70	Acid	62021	
F...	10.90	1.80	12.70	Alum.	62025	
K...	12.50	0.30	12.60	Cream of Tartar	62026	
D... (to am.)	13.10	0.50	13.60	"	62029	
W... Stor	9.45	1.45	10.90	Alum. Phosphate	62030	

