## PROF. HORSFORD'S OF SELF RAISING

# BREAD PREPARATION



E E LITHFULZ NUTRITIONS

THE MAINR & KNAPP LITH CONY

#### ADWANTACES

——OF——

### Horsford's Bread Preparation

Over Ordinary Baking Powders.

FIRST,—It is healthful and nutritious. It contains within itself the highly nutritious and strength-giving properties which are required by the system, the same that are found in meat, fish, corn and wheat. Ordinary baking powders, cream tartar, yeast, etc., do not contain any nutritive qualities, but are in many cases very injurious compounds.

SECOND,—It will not deteriorate or lose strength by age. The peculiar manner of packing prevents any loss of strength after the package is open. All ordinary baking powders lose strength after being opened.

THIRD,—It is pure. The characteristic form of package obviates the necessity of reducing the strength by the addition of starch or flour, in order to make it keep, as is customary in the manufacture of ordinary baking powder.

Fourth,—It is reliable, and does not vary in quality. The high standing and character of the inventor, (Prof. E. N. Horsford, of Cambridge,) and the reputation of the manufacturers, (the Rumford Chemical Works, of Providence, R. I.,) is a guarantee that the goods will always be of uniform quality and as represented.

FIFTH,—It is economical, as it is 75 per cent. stronger than the common baking powders, and 30 per cent. stronger than the baking powder made.

For sale by

### ISAAC SLAYTON,

Dealer in

Crockery, Hardware, Fine Groceries, Fruit, SPENCER, MASS.