PROF. HORSFORDS PHOSPHATIC BAKING POWDER



THE MAIOR & KNAPP LITH CONY

PROF. HORSFORD'S

PHOSPHATTC

BAKING FOWDER.

Made from Prof. Hersford's Acid Phosphate. Recommended by leading physicians.

Makes lighter biscuit, cakes, etc., and healthier than ordinary Caking Fowder.

Put up in glass bottles, with wide mouths to admit a spoon. Every package warranted. Never sold in L.ik.

This Baking Powder restores the phosphates lost with the bran, in bolting fine flour, which are indispensable in the maintenance of health. A deficiency of the phosphates is a common cause of disease and of retarded growth.

BARON LIEBIG said:

"It is certain that the nutritive value of the flour will be necreased ten per cent. by your invention, and the result is precisely the same as if the fertility of our wheat fields had been increased by that amount."

DR. M. H. HENRY, the celebrated physician of New York, said: "The use of Horsford's preparation offers admirable means for the introduction of a valuable element into the system with the food of every-day life."