

PROF. HORSFORD'S
PHOSPHATIC



✻ Baking Powder. ✻

PROF. HORSFORD'S PHOSPHATIC BAKING POWDER.



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

Makes lighter biscuit, cakes, etc., and is healthier than ordinary Baking Powder.

Sold at a reasonable price.

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 increased 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."

For Sale by

MERRITT,

THE CORNER.

140 W. Main St., Jackson, Mich.