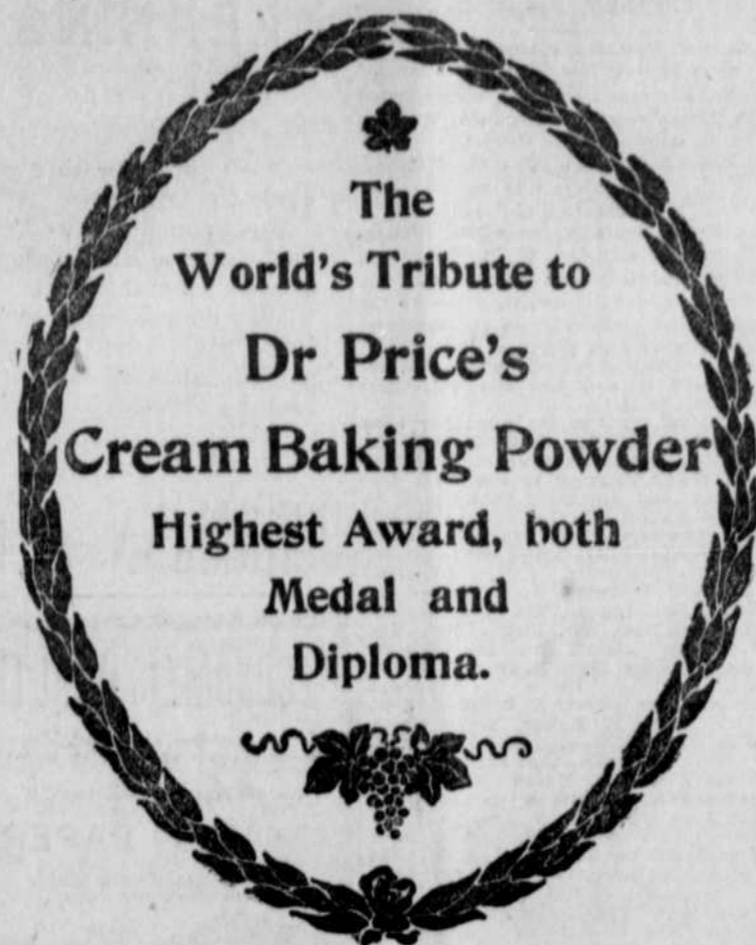


Foremost Baking Powder in all the World.



1893

World's Fair Medal and Diploma

AWARDED TO

Dr. Price's Cream Baking Powder

The highest award was given on every claim, comprising superiority in leavening power, keeping properties, purity and excellence. The verdict has been given by the best jury ever assembled for such a purpose, backed by the recommendation of the Chief Chemist of the United States Department of Agriculture, Washington, D. C., who made an elaborate examination and test of all the baking powder. This is pre-eminently the highest authority on such matters in America.

This verdict conclusively settles the question and proves that Dr. Price's Cream Baking Powder is superior in every way to any other brand.

NOTE—The Chief Chemist rejected the Alum Powders, stating to the World's Fair jury that he considered them unwholesome.

“The Autocrat of the Breakfast Table.”

DR. PRICE'S CREAM BAKING POWDER is the standard for purity and perfection the world over, and is beyond comparison. Its purity and goodness are household words. Always full weight. Never varies. Never disappoints.

Dr. Price's is peculiarly adapted for export, as neither long sea voyages nor climatic changes affect it. Will keep fresh and sweet for years.

It is a fact that certain envious manufacturers of Baking Powder, who lacked the temerity to even place their goods in competition with Dr. Price's Cream Baking Powder at the World's Fair, have, since it closed, advertised that they actually received an award. To an enlightened, appreciative public, comment on such an unfair and reprehensible act is quite unnecessary.

How Cream of Tartar Is Made.

Cream of Tartar—which enters so largely into the manufacture of Dr. Price's Cream Baking Powder—is obtained from the tart wines of France, Germany, Austria, etc. The Crude Tartar, called Argols, is deposited on the sides of the wine casks during the fermentation of the wine. After the wine is drawn off this crustal deposit is removed, dried and exported to America, where the elaborate process of refining goes on, producing the snow-white crystals of Cream of Tartar. Specimens of this product, in all its conditions, from the crude Argols in its original wine cask to the purified and refined article embodied in Dr. Price's Cream Baking Powder, were shown at the Price Baking Powder Company's late exhibit in the Agricultural Building, World's Columbian Exposition.

NOTE—The Cream of Tartar Refinery controlled by the Price Baking Powder Company is the most complete and extensive in the world.

