A pure, cream of tartar baking powder

Cream of tartar is refined and powdered acid of grapes, the most healthful and pleasant of all fruit acids.

Professor Prescott, University of Michigan, says:

"I believe that the acid salts of fruits are the most wholesome and important constituents of the food of man. Not all natural substances are wholesome articles of food, but cream of tartar has a high rank as such."

This expensive fruit acid is employed in making baking powder because of its absolute wholesomeness and because of its value as a food substance. Alum would cost but one-tenth as much.