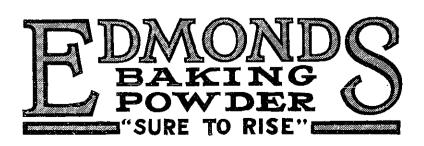


OR the kind of cake that melts in the mouth, that "cuts" cleanly and smoothly, but is 'light as a butterfly's wing'; the kind that fascinates the palate and causes a unanimous *encore*, use the finest Baking Powder ever devised by a highly-skilled chef—the Baking Powder with pure Grape Cream-of-Tartar in it—Edmonds "Sure to Rise"



Try this Splendid Recipe for Rich Fruit Cake

Ilb. butter, Ilb. currants, Ilb. raisins, Ilb. sultanas, Ilb. mixed peel, Ilb. almonds, 4 breakfast cups flour, 2 breakfast cups sugar, 10 eggs, 1 heaped teaspoonful Edmonds Baking Powder, wineglass brandy. Beat butter to a cream, add sugar, then eggsone by one unbeaten, mix baking powder with flour and put in, then fruit dredged with flour. Brandy, Cook 4½ hours, moderate oven.