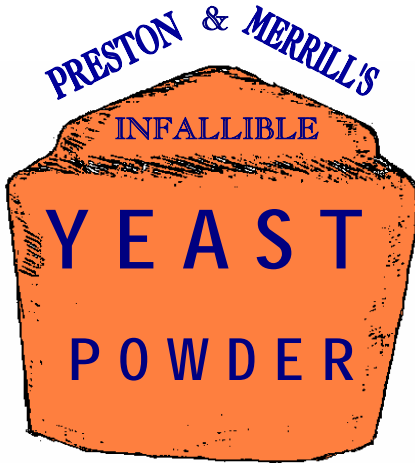


Observe the Signature of the manufacturers over

Preston & Merrill

the joint of the cover. Do not buy if broken.

Patented according to act of Congress in the year 1854,
by PRESTON & MERRILL in the clerk's office of the
District Court of the District of Massachusetts.



INFALLIBLE YEAST POWDER

Warranted to make light, sweet, and nutritious bread, when good flour is used, and equally adapted to loaves, hot biscuits or rolls. Buckwheat and other griddle cakes, gingerbread, and sweet cakes of all kinds. A little added to the batter for fruit dumplings and pot pies will make it elegantly light, and more digestible.

This yeast is manufactured on chemical principles and will not fail when used according to the directions. It is particularly recommended for sea voyages, and for exportation to hot countries. The sureness of the operation makes it the cheapest article now in use.

Directions—To every quart of flour used put two teaspoonfuls of the Powder, and mix them well while dry. Then mix, as usual, with water, milk, &c. and bake at once in a quick oven. To have bread with fine grain it should be well kneaded. N.B. – Keep the canister well closed, and never dip a wet spoon into it.

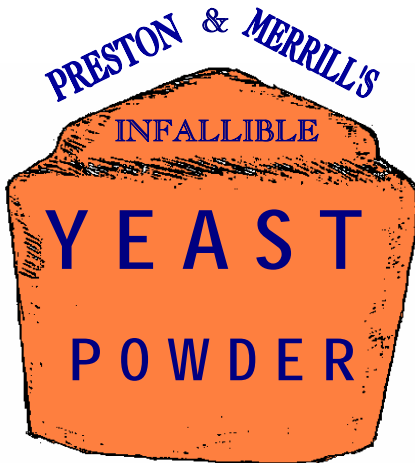
Manufactured and for sale by PRESTON & MERRILL, corner of Congress and Purchase Streets, Boston. They also manufacture Cooking Extracts of Lemon, Rose, Vanilla, Nutmeg, Ginger, Celery, Cinnamon, Almond, and Peach Water; Portable Lemonade &c.

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