




## The Rise of the

## Buckwheat Cake

The leaven of yesterday ruins the cake of to-day Don't spoil good buckwheat with dying raising-batter- fresh cakes want Royal Baking Powder. Grandma used to raise to-day's buckwheats with the souring left over of yesterdayl Dear old lady, she was up to the good old times. But these are days of Royal Baking Powder-freshness into freshness raises freshness

And this is the way the buckwheat cake of to-day is made: Two cups of Buckwheat, one cup of wheat flour, two tablespoons of Royal ball sifted well together. Mix with milk into a thin batter and bake at once on a hot griddle.
Do not forget that no baking powder can be substituted for the "Royal" in making pu
sweet, delicious, wholesome food.



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