

**Gross's pure baking powder : warranted free from alum and other injurious ingredients, for making unfermented bread so much recommended by medical men : also for making all kinds of puddings, pastry, tea cakes etc. ... / W.H. Gross.**

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### **Publication/Creation**

Chulmleigh : W.H. Gross, [1889?]

### **Persistent URL**

<https://wellcomecollection.org/works/abngvm67>

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PUBLIC ANALYST'S LABORATORY, THE CLOSE, EXETER, December 5th, 1888.

Report on the Analysis of a Sample of Baking Powder from Mr. Joint, Chemist, Chulmleigh, November 30th, 1888. It is prepared with care, the ingredients being so well mixed that the gas on which its leavening power depends is given off very evenly. *It is not an Alum Baking Powder, nor does it contain any substance injurious to health.*

FRANK P. PERKINS, F.I.C., Member of Society Public Analysts, &c.

IMPORTANT TO HOUSEKEEPERS.  
A GREAT SAVING IN EGGS, BUTTER & LARD.



REGISTERED.

# GROSS'S PURE BAKING POWDER,

Warranted free from Alum and all other Injurious Ingredients,

FOR MAKING

## UNFERMENTED BREAD,

So much recommended by Medical Men.

Also for making all kinds of Puddings, Pastry, Tea Cakes, &c.

*This Powder is double the strength of that usually sold in Packets.*

By the use of this invaluable Preparation, Bread may be made far more nutritious and easy of digestion than that fermented by means of yeast in the ordinary manner. It is also more economical—a larger quantity of Bread being obtained from a given weight of flour by the use of the Baking Powder. Superior Puddings and Pastry of every description, easy of digestion, may also be made with this Powder; whilst at the same time, the unpleasant taste of lard and dripping is removed, when this is employed as a substitute for Butter.

### DIRECTIONS FOR USE.

To make the NICEST SPICE CAKE you ever ate—Take 2½ lbs. of Flour, 1½ lbs. of Currants, 1 lb. of Sugar, 5 ozs. of Candied Peel, 1 Egg, 2 ozs. of Almonds, ¼ lb. of Butter, 2 ozs. of Gross's superior Baking Powder, and mix with Milk.

To make a superior PLAIN TEA CAKE—Take 1 lb. of Flour, one good tea-spoonful of the Powder, mix with Milk and bake in a quick oven.

For ordinary Household Bread, Tea Cakes, &c.—Mix well a tea-spoonful of the Powder moderately heaped up, and the usual quantity of salt, with each pound of flour, in a dry state; then pour or gradually a sufficient quantity of cold water, mixing quickly into a dough of the same consistency as when using yeast, taking care not to knead it more than is necessary for mixing it thoroughly. Put it into a tin previously warmed, and then into a quick oven.

Pastry, Pie Crusts, &c.—Mix about half a tea-spoonful of the Powder with a pound of flour, then work in a little butter or lard, and add cold milk or water till it is of proper consistency.

Plum, Suet, and other Puddings should never be made without it. A tea-spoonful to a pound of flour makes them both light and digestible, and effects a great saving in eggs and butter.

In making sweet biscuits, pound cakes, school cakes, sponge cake, Bath buns, &c., you will find it one of the greatest improvements. Put a tea-spoonful and a half of Powder to every pound of flour, and half the quantity of butter, &c., recommended in most receipt books will be found sufficient.

Particulars to be carefully attended to.—If there be any lumps in the Powder they must be well bruised before mixing. The vessel in which the flour and powder are mixed must be perfectly dry. No liquid must be added till they are mixed thoroughly. The utmost despatch must be used after the water is added in making up and putting into the oven.

**KEEP IT IN A DRY PLACE—DAMP SPOILS IT.**

**BEWARE OF SPURIOUS IMITATIONS.**

Prepared and Sold only by

**W. H. GROSS, M.P.S. (late JOINT), Chemist, Chulmleigh.**

Mr. R. J. Joint's Baking Powder has been in use in my household for some time, and I can testify that cakes, pastry, &c., have been lighter since its introduction than when any other Baking Powders were used. I have reason to know that there is nothing injurious in its composition.  
CHULMLEIGH, May 22nd, 1889.  
FREDK. POLLARD, M.D.