



Who's that knocking at the kitchen door?

Why, it's Mrs. Edwards round again—she's always ready to lend a hand with the cooking. That nourishing home-made Irish soup of hers is a real dish-of-all-work—useful in a hundred ways.

It's fine and tasty by itself. It's the secret of a savoury sauce. It's the making of a made dish. And, to bring out the goodness of your own soup and gravies and hashes and meat puddings there's nothing like adding

EDWARDS' DESICCATED SOUPS

Prime beef and the finest of Irish vegetables—that's what Mrs. Edwards puts in it; nothing but what's pure and delicious. As there is no strong added flavoring, it will blend perfectly with any other soup. *Remember to boil it for half an hour.*

5c. per packet

Edwards' Desiccated Soups are made in three varieties—Brown, Tomato, White. The Brown variety is a thick, nourishing soup prepared from beef and fresh vegetables. The other two are purely vegetable soups

Lots of dainty new dishes in our new Cook Book. Write for a copy post free.

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