

A PINK NOTICE

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THE GRAIN GROWERS' GUIDE

"Equal Rights to All and Special Privileges to None" A Weekly Journal for Progressive Farmers

Published under the auspices and employed as the official organ of the Manitoba Grain Growers' Association, the Saskatchewan Grain Growers' Association and the United Farmers of Alberta.



The Guide is the only paper in Canada that is absolutely owned and controlled by the organized farmers—entirely independent—and not one dollar of political, capitalistic or special interest money is invested in it.

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Digests Unconsciously

Rich with your favorite filling, good pie crowns the meal it graces. Housewives who excel in pastry will tell you that pie is at its very best only when wrapped in a FIVE ROSES crust. So hard will the children find it to catch up with their appetites, that never again will you be satisfied with a lesser flour than

Five Roses* FLOUR for Breads-Cakes Puddings-Pastries

Why Does Puff Paste Puff?

Every time you fill and butter a pastry dough every time you roll it, you add an extra flake. When the heat expands the cold air between the buttered flakes, each layer puffs and springs happily in the oven. The colder the dough, the more it puffs. Because FIVE ROSES has elasticity to spare, you can fill and roll your pastry much thinner without snapping. Because FIVE ROSES resists fat absorption, your pastry is seldom soggy nor do the layers stick together—the shortening acts as an impregnable coating between the flakes. Because FIVE ROSES is ground to uniform fineness, your pastry puffs evenly in the oven, and you get that even flakiness of texture so much desired—this is all in plain paper. Insist on FIVE ROSES

Over 27 years' experience attests its value in Pie Crust, Puff Paste, and so-called difficult things. To the well-raised crust it gives a clear, dainty appearance, a golden creamy bloom.

Its presence is readily perceived in the lively, close-grained flakiness that melts away on the tongue tip. And the witching flavor lingering on the soft palate is Nature's toothsome contribution to this pastry treat.

You who have so successfully used FIVE ROSES in other foods, try it now in pies and pastry. Let your folks enjoy the flower of the pie family, a truly succulent, tasty article that retains till eaten its crisp freshness.

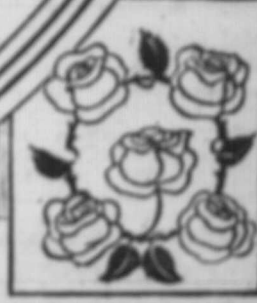
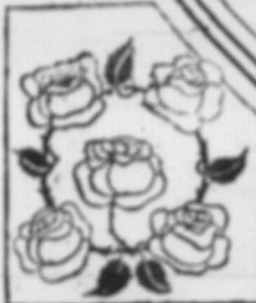
FIVE ROSES brings more, it brings flour economy. With the same amount of shortening and water, simply because of uncommon strength, you use at least one-fifth less flour.

Packed in bags or barrels of popular sizes, your dealer will gladly supply you.

Do YOU Want This Book?

Indispensable to the housewife eager to excel— The famous FIVE ROSES COOK BOOK strips Pastry Baking of its mystery. It is the beginner's insurance against disappointment. Gives complete, understandable information on pastry, tarts, puffs, puddings, pages of pie recipes, etc. Brings you the FIVE ROSES experience of over a quarter century, plus the best selected recipes of thousands of successful FIVE ROSES users. Full of notes, pointers, useful wrinkles. So essential to good housekeeping that already over 200,000 women have written for this 144 page manual. Sent for 10-Cts. stamps Address Dept. P.

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WHEN YOU THINK OF PASTRY—THINK OF FIVE ROSES.