WednesLay, fothit


Did you ever hear any one say they could not get good coffee except in the States?
I have heard it, scores of times, and it's one of the reasons that made me decide to go into Of the Americans who visit us in summer, hundreds take home a
supply of Red Rose Tea because they have
never used such good tea before. I determined to put upa coffee
that would make for that would make for
itself just as good itself just as good a
reputation. It has not reen easy, but I am sure I have succeeded. Rose Coffee, put up in sealed tins is-well, it's
good coffee. You and good coffee. You and
your American friends will say so


## Estabrooks' RED ROSE Coffee <br> -ORDER A TIN IN TIME FOR BREAKFAST。

## Smoke

 SHANPOCK Fipest Ouclity.

BRTTANS BRIGK



The Best
Preservative of a a mad Undressed Wood

BRANDRAMS HEYDERSON


 Anything injurious here? A ur docior.
Anything of merit here? a ur doctor. Will it stop falling hair? in sur doctor Will it destroy dandrufif? Does mot Cololithe Mair

## CURIOSITY Promptec

 Many Women To Try PURITY Flour$T \begin{gathered}\mathrm{HEY} \text { were curious to see exactly what re- } \\ \text { sults } \\ \text { would } \\ \text { be produced }\end{gathered}$ $1 \begin{aligned} & \text { sults would be produced by flour consisting } \\ & \text { entirely of the high-grade portions of the }\end{aligned}$ best Western hard wheat.
They were curious to know more about a flour that contained rone of the low-grade portions,
which are found in every wheat berry, but which are separated and excluded from the high-grade in the process of milling PURITY FLOUR.
 $\mathbf{T}_{\text {know whe whions to }}^{\mathrm{HEY}}$ ${ }_{\text {ALL }}^{\text {know whether }}$ an hard wheat Hour was
really superior to a mixed reary superior tha a mixeed
hard and sotit wheat llourThey were curious to see
and taste the kind of bread, buns, biscuits
cakes and pies PUITTX cakes and pies PURTTX
FLOUR would make. Curiosity prompts you to seek the knowledge they you to try PURITY FLOUR.
$\mathbf{R}^{\text {EMINDER: On account of the extra strength }}$ eressary, for best pastry-results, to add more necessary, for best pastry-results, to add more
shortening than you are accustomed to use with an ordinary flour. Add more water when maker ing bread.
Add PURITY FLOUR to your grocary list right nell

"More bread and better bre

