



WHAT particular feature do you most desire in bread or pastry baking? Is there any specific quality you wish your cakes or puddings to possess? With this essential before you, measure up the capacity of the flour you now use to *fully* satisfy this requirement. Then, mix your favorite recipe with **FIVE ROSES** flour: give your culinary ability the best possible support. You will need no further urging.



*For Crisp, Flaky Pie Crust,
Five Roses Flour*



Your copy of the famous
FIVE ROSES COOK BOOK

is waiting

You will enjoy seeing your future bake things in this famous 144-page cook book. Consider that its 1,001 tested recipes for bread, cakes and pastries are **YOURS** for the asking and the 10 two-cent stamps we require with every request.

Do **YOU** want this vast repertoire of infallible rules, unlimited cooking opportunities that strip baking of its mystery? Practical, inexpensive directions painstakingly chosen from the contributions of over 2,000 successful users of **FIVE ROSES** flour throughout Canada—not compiled by experts for experts, but for the novice as well as for her who has forgotten how—for you, and me, and the neighbors.

That longing to be a better home-maker—give it practical expression to-day. Send for the **FIVE ROSES** Cook Book—mailed on receipt of ten 2c. stamps.

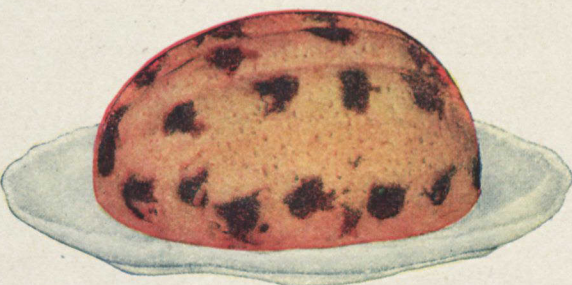
Owing to the enormous demand, we reserve the right to withdraw this offer by returning the stamps to each applicant.

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MONTREAL



*Five Roses Flour,
for Big, Healthy Bread that Looks
Better, Cuts Better, Eats Better
and Keeps Better*



*For Lighter, Tastier Puddings,
Five Roses Flour.*

*For
Lasting
Freshness
of
Flavor*

