## BEAVER FLOUR

## is equall to the

 Occasion

## SOLVE THE BAKING PROBIEN

 by using the flour that you can always depend upon. You've noticed how your bread or pies or cakes turn out with varying degrees of success, and you have blamed the heat of the stove,ities of your ingredients and anything but the right thing. The difference between constant success and uncertainty is the difference between Beaver Flour and flours that cannot be depended upon in all baking operations. Unfailing The reason is simple Here is a flour that is blended from the rich, nutritious Manitoba Spring wheat and the more delicate Ontario Fall wheat. One has an abundance of gluten, that goes to build up the human frame with nourishing food, while the other ensures lightness and whiteness. The blended wheat properties in Beaver Flour provide a perfect combination for making wholesome bread, biscuits, cakes and pastry that are as
pleasing to the eye as they are sweet to the palate. Put it to the severest tests you can devise, and we are willing to abide by your judgment.
the t. h. taylor co. limited, - 106 - Chatham, on
R. G. ASH \& C0., St John's, Sole Agents in Newfoundland, will b pleased to quote prices
THE FAIR $\qquad$

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