

# BLUE RIBBON BAKING POWDER

## Makes Good Baking Easy

You will find that most of the experienced cooks and housewives of the West use Blue Ribbon Baking Powder.

Young Cooks will be saved much worry, disappointment and loss of time and good materials if they use Blue Ribbon Baking Powder right from the start.

It contains only the highest grade of pure materials, refined till the last trace of impurity disappears.

And every stage of the process of manufacture is under scrutiny of experts harder to satisfy than you yourself would be.

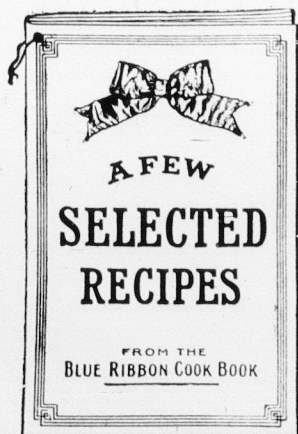
The result is a steady, even action in the "rising" process, which makes the biscuit or cake light and flaky, and of a nice even texture throughout.

The food is therefore Wholesome as well as Light.

Ask your grocer for Blue Ribbon Baking Powder. Don't let him put you off with any substitute.

Blue Ribbon costs you no more than the "just-as-good" kinds. 25c. a Pound. Ask for it.

## Write for this Free Book of Selected Recipes



It is a nicely printed, handsome booklet of selected, tested recipes, conveniently arranged, for Biscuits, Buns, Rusks, Muffins, Griddle Cakes, Waffles, Doughnuts, Loaf, Layer and Small Cakes, Puddings, Cold Desserts, Etc.

Send your name and address, and your grocer's name at once, and we will mail you a copy Free.

*Blue Ribbon* LIMITED Winnipeg

**BLUE RIBBON Dept. W. H. M., Winnipeg**  
Please Send Free Copy of "Selected Recipes," as per your  
Name .....  
P.O. ....  
Grocer .....