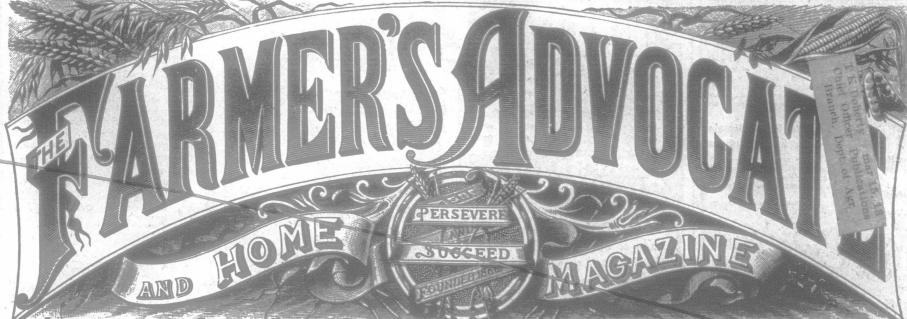
PUBLISHED EVERY WEEK. \$1.50 PER YEAR.



AGRICULTURE, STOCK, DAIRY, POULTRY, HORTICULTURE, VETERINARY, HOME CIRCLE,

Vol. XLVII.

LONDON, ONTARIO, NOVEMBER 14, 1912.

No. 1051

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HERE is absolutely no question about the superior qualities of PURITY FLOUR. You can make more bread and better bread with PURITY than with the same amount of any other flour. PURITY is a rich, strong flour—it swells into nice big nutritious loaves, while it's just the flour to use if you want to bake cakes, pies or pastry you wish to be particularly proud of.

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PURITY FLOUR

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