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No. 1051

Make up your mind now to test PURITY FLOUR on your next baking day

THERE 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.

Now's the time to *prove to your own satisfaction* that PURITY is the *best flour milled*—to prove the *truth* of all claims made for PURITY FLOUR and to do so at our risk.

Order a sack of PURITY FLOUR to-day? Prove its *real worth* for yourself. If it does not give you *complete* satisfaction the grocer will *cheerfully return your money*. You certainly owe it to yourself to know the reasons why we so *heartily guarantee* PURITY—also the reasons why

PURITY FLOUR

Makes

“More Bread and Better Bread”
and—Better Pastry too



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