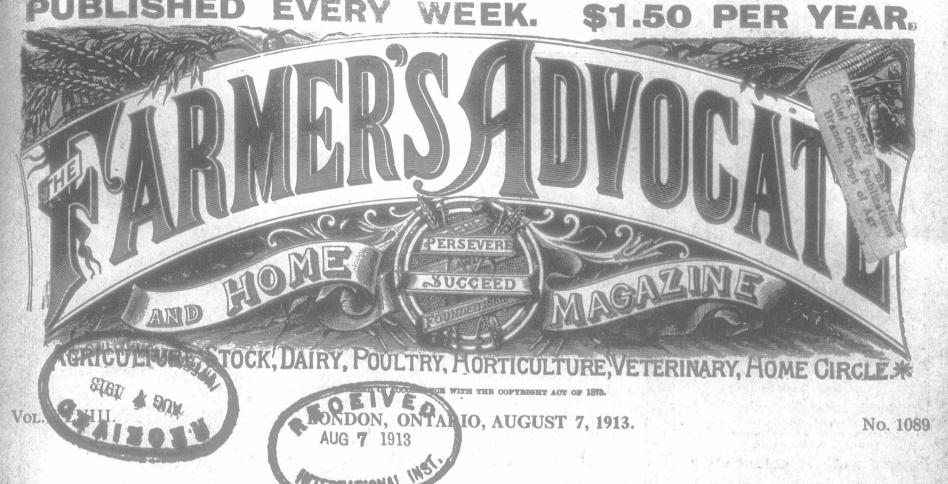
WEEK.



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

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.

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

"More Bread and Better Bread" and—Better Pastry too

