



PLEASE THE LITTLE
ONES

BY USING

PURITY FLOUR

FOR ALL
YOUR
BAKING

Put dough in a greased bowl or crock, cover and set to rise in a warm place, free from draught, for about three hours, or until it is more than double in bulk. When light knead it a second time, place in bowl for another hour or until light, when it is ready to be moulded into loaves. Place in well-greased pans and allow to rise until it has doubled in bulk. Bake from 40 to 50 minutes. This will make 4 small loaves or 3 large ones.

PLAIN HOME-MADE BREAD

Pare 6 potatoes. Boil and mash them with the water in which they were boiled. Add 1 pint warm water, pour all on to a quart of *Purity Flour* and stir

See last pages for Purity Flour Cook Book Coupons.