





Margaret Learned

crust, large shapely loaves, and of course, the amount of nourishment. I must say your bread meets this standard just splendidly! We couldn't bake bread like that when I was a girl. How in the world do you accomplish it?"

"When you were as young as I, Aunt Margaret, there wasn't any Cream of the West Flour."

Cream & West Flour

(Milled According to Government Standard)

"But how do you manage to get such good bread ALWAYS?"

"Because Cream of the West is ALWAYS of uniform strength. The Campbell Flour Mills Company have an up-to-date scientific laboratory at their mills for testing wheat. The same class of wheat will naturally vary in strength in the same class of wheat will naturally vary in strength in different localities at different times. A trained expert at the Campbell mills finds out exactly what is IN the wheat before it is used for Cream of the West flour. Then it is easy to maintain the high standard of quality, always the same—always dependable."

The Campbell Flour Mills Co., Limited, West Toronto

The Campbell Flour Mills Co., Limited, Simpson Bldg., Halifax, N. S.

In Cash has been Given Away FREE also hundred Merchandise Prizes \$200.00 more IN CASH will be Given Away as follows





